

2020

Estate Chardonnay

TECHNICAL DATA

Alcohol	13.7%
TA	6.4 g/L
pH	3.49
Retail	\$30
Production/Cases	1312



JONATHAN EDWARDS
WINERY



WINEMAKER'S NOTES

Hand harvested, gently pressed, and separated into two lots. One half fermented in stainless steel at cool temperatures. The other half barrel fermented to capture the lees for Sur-lie aging (6 months). 3 types of yeast were used during fermentation for added complexity. Acidity was maintained by forgoing malolactic conversion. Both lots were combined and aged for one year in French oak.

Bartlett pear, fresh sliced apple, and toasty oak are evident on the palate followed by a broad mouth feel from barrel aging on the lees. Fresh acidity is maintained throughout with a drizzle of vanilla on the finish.

