OLD SOUL

hardonnay

California

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20 Chardonnay California

ABOUT THE BRAND

For generations, these vines have stood up to the sun and rain, each year producing grapes that capture the essence of the soil. Their mature nature allows them to withstand drought, ripen evenly, and have intense concentrated flavors. Our family has farmed these grapes for five generations and we are honored to think of them as part of the family.

TASTING NOTES

"Nutty scents add depth to vanilla and apple tart to this shiny penny of a wine. Lemons, apples and pears unite in the sumptuous palate. Tarragon and sage are lightly weaved throughout. A salinity lilts on the finish. ." - 3.2019

90 POINTS tastingpanel FERMENTATION/AGING

The wine is fermented in stainless steel tanks at a very cold temperatures to maintain the bright fruit. Then aged in French oak and undergoes malo-lactic fermentation to add layered complexity.

TECH DATA:

Alc.: 13.7% pH: 3.41

T.A.: 5.2g/L

COMPOSITION:

100% Chardonnay

