



TASTE PROFILE | 2018 CHARDONNAY

A freshly balanced and flavorful Chardonnay that flaunts vibrant peach, green apple and tropical notes, followed by a lively acidity and a rich, creamy vanilla finish.



AROMAS

- Green Apple
- Tropical
- Peach Juice
- Mineral

FLAVORS/MOUTH FEEL

- Smooth
- Fresh Acid Balance with Sweet Green Apple
- Peach Nectar
- Creamy Oak

FINISH

- Fresh balance
- Lively Acidity
- Citrusy
- Green Apple

HARVEST DATES

August 20 through October 29, 2018

AVERAGE TA/PH AT HARVEST

0.75 g/100mL, 3.40 pH

CELLAR STORAGE / AGING

25% New French Oak with weekly battonnage

ALCOHOL

13.85%

ACIDITY

0.67 g/100mL pH: 3.28

VARIETAL

Chardonnay

APPELLATION

California

PRODUCED

9,700 cases

