



MICHAEL DAVID

EST. | WINERY | 1984



## Freakshow Chardonnay

2022 | Lodi Appellation

### TASTING NOTES

“This bright wine is luscious, yellow stone fruits and baking spices intertwine with white grapefruit, white tea and fresh herbs on the nose. It glides onto the palate with flavors of zesty citrus and jalapeno with a minerality that accompanies a long juicy finish. Pair with fried fish, creamy pasta, and semihard cheeses.”

**91** POINTS  
**WINE ENTHUSIAST**  
BEST BUY - MAY '24

### HISTORY

Ladies and gentlemen, step right up and marvel at the wonders of Freakshow Chardonnay! This Goddess of the Sea has been scouring the ocean depths and tempting pirates and sailors alike for centuries - and now she has joined our show. The 4th act in our menagerie of Freaks is none other than the daughter of Poseidon, or ‘Madison’ as we have come to know her. A crisp and fruit forward style Chardonnay, this wine is smooth, easy drinking and oh-so-satisfying. The grapes are sourced from the Phillips family’s vineyard here in Lodi and are certified sustainable, making this Chardonnay the perfect addition to your table and our Freakshow family.

.....

### Technical Data:

T.A.: 0.65g/100ml

pH: 3.42

Alc.: 13.5%

### Composition:

99% Chardonnay, 1% Viognier

### Oak Aging:

74% barrel fermented 5 months - 70% new American oak / 30% new French oak

26% stainless steel fermented - no oak

97% of the wine goes through malolactic fermentation

### Bottling Date:

April 13, 2023



*Certified Sustainable Grape Growing by the Lodi Rules Program*