

LAYER CAKE

One Hundred Percent Hand Crafted

CREAMY CHARDONNAY

CALIFORNIA | VINTAGE 2017

Winemaking Notes

Grapes are hand picked at night and delivered early in the cool morning air. Juice is pressed cold to preserve esters and avoid harsh tannins. Whole Clusters are pressed and juice is settled for 24 hours before adding yeast and fermenting tank. Fermentation lasts 25 days is aged on the lees with delastage - to enhance creamy mouthfeel - for 8 months before pump out to make blend.

Vineyard Notes

Our vineyards used in this blend come from Lodi (ripe apple and juicy pear) in the central valley, Clarksburg (green apple) in the Sacramento River Delta, Paso (tropical flavors) and California (ripe jammy apple). Each location offers a variety of flavors and aromas.

Tasting Notes

Creamy and rich, bright sassy fruit - juicy pear, honeycrisp apple, soft guava and tropical aromas combine with crème brulee, vanilla crème, buttery pie-crust and toasted butterscotch on a long smooth finish.

Wine Facts

- Multiple vineyards throughout this AVA
- 94% Chardonnay +
- 53% Lodi+ 27% California + 17% Clarksburg +3% Paso
- 100% new french oak chips and micro-oxygenation
- French Oak
- 12.5% Alc. %
- RS (g/L) 4.5
- TA g/100mL 6.5



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