

phantom

CHARDONNAY

PHANTOM CHARDONNAY ENTICES WITH ITS RICH LAYERS. Green apple and pear transform into spicy flavors of freshly baked apple pie, while barrel fermentation imparts a creamy, luscious mouthfeel. French oak whispers sweet notes of vanilla and melted caramel.

TECHNICAL DATA:

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| VINTAGE: | 2016 |
| APPELLATION: | Clarksburg |
| BARREL PROGRAM: | Barrel fermented in French oak |
| HAND STIRRING: | Hand stirred twice a month |
| WINE pH: | 3.45 |
| WINE ACIDITY: | 0.66 g/100mL |
| ALCOHOL: | 14.5% |
| UPC: | 0 80887 49649 3 |
| RELEASE DATE: | August 14, 2017 |

