



## V.2018 CHARDONNAY CALIFORNIA

### VINEYARDS

We carefully select vineyards from areas such as Santa Barbara County, the Russian River Valley, and the western reaches of Mendocino County in order to promote the full potential of our Chardonnay's aroma and palate. These coastal regions similarly tend toward uniform daytime temperatures and cool, foggy nights throughout the growing season to help concentrate the flavor as the sugar and acids develop.

### VINTAGE

From start to finish, 2018 was a very steady season, offering weather that was reminiscent of years prior to drought. Budbreak came later in the spring with very little concern about frost, leading into steady growing temperatures with occasional rain. There were intermittent heat spikes in June and July, though not prolonged, pushing the season along. August was temperate, allowing slow ripening and complex flavors to develop. Higher than average yields and excellent quality brought about a fruitful harvest beginning in late August.

### WINEMAKING

- Hand-picked
- Pressed to stainless steel tanks where it is chilled and settled for two to three days
- 30% new French and American oak barrels
- Aged sur lie for 6 months

### TASTING NOTES

Fresh notes of granny smith apple, lemon custard tart and subtle wildflower honey.  
Effortless, Smooth, Delicious.

APPELLATION: CALIFORNIA  
ALCOHOL: 13.5%  
BRX: 23.5°  
PH: 3.49  
TOTAL ACIDITY: 5.4 G/L