



CHARDONNAY

SANTA CLARA VALLEY
2017

TASTING NOTES

THIS CHARDONNAY IS STAINLESS STEEL FERMENTED AND UNOAKED. IT HAS PLENTY OF TROPICAL PINEAPPLE NOTES AND HINT OF GREEN APPLE, AND LIME RIND. ON THE PALETTE, THE WINE IS CREAMY WITH A SPLASH OF BUTTER. NO OAK WAS USED SO THAT THE VARIETAL CHARACTER WOULD SHOW THROUGH. WILL PAIR WELL WITH STEAMED DUNGENESS CRAB, CHINESE CHICKEN SALAD, OR TRY WITH A GRILLED ARTICHOKE.

VARIETAL COMPOSITION:
100% CHARDONNAY

COOPERAGE:
STAINLESS

BRIX @ HARVEST:
SEPTEMBER 7TH 2017 24.6 BRIX

ANALYSIS:
ALCOHOL 14.1% PH 3.55 TA .65