



VINTAGE: 2018

APPELLATION: PASO ROBLES, CALIFORNIA

VARIETAL: 98% CHARDONNAY, 2% SEMILLON

TECHNICAL INFO: VA 0.038 g/100ml., TA 0.55 g/100ml., pH 3.56, Alc. 13.9%, RS 1.53 g/L

TASTING NOTES: A balanced California styled chardonnay, for a change. We don't like to 'over work' our wines so that a more genuine example of the varietal may be experienced. Interesting citrus and green apple aromatics linger while peach and citrus flavors mix on your palate with a slightly creamed elegant finish.

COOPERAGE: Medium toasted French oak staves in stainless steel tanks for two months.

UPC: 850440002764