

MASCARIN FAMILY WINES

2020 CHARDONNAY — SONOMA COAST —



Composition: 100% Chardonnay

Harvest Dates:

September 1, 2020

Brix:

22

Winemaking:

The early harvest ensured pristine fruit quality, capturing the essence of the vintage. The wine was aged for 19 months in French oak barrels, utilizing a mix of 600L and 228L formats. Only 20% of the barrels were new, allowing for subtle oak influence while preserving the vibrant character of the Chardonnay. The remaining barrels were neutral, ensuring a balanced expression of fruit and minerality.

Bottled:

May 13, 2022

Alcohol:

14.4%

Production:

142 cases (750ml/12btl)