



## AMERICAN WHITE WINE

Vintage: 2023

Vineyard: Lodi AVA

Location: Lodi, CA

## PROFILE

Chardonnay is possibly the most popular white *vinifera* (European) grape variety in the world. It hails from France originally and is used in a variety of ways including in Champagnes and sparkling wines.

Chardonnay is most notably known for its versatility. Winemaking techniques play a large role in the profile of the finished wine.

Chardonnay is also commonly found both oaked and unoaked, offering an exceptionally wide range of flavor profiles.

Chardonnays have fruit notes ranging from apple to pineapple, while oaked Chardonnay typically offers additional notes of butter and vanilla.

## DETAILS

Bottling Date: 12/06/2023

Case Production: 100

ABV: 12.0

Residual Sugar: 1.0 %

Final TA: 9.6 g/L

pH: 3.04

Free SO<sub>2</sub>: 30 ppm

# Chardonnay

Available in 750 mL bottles

## WINEMAKING

### FERMENTATION

13 days

Imported Chardonnay juice was racked into a stainless steel tank immediately upon arrival, where it was allowed to come up to temperature prior to the introduction of yeast. For this fermentation, yeast was selected for its production of beta-glucosidase enzymes, which help increase both fruit and floral aromatics. After primary fermentation was completed, the wine was racked off the lees before beginning a secondary malolactic fermentation. This step converts malic acid present in the wine to lactic acid, creating that buttery texture and mouth-feel.

### AGING

2 months

This Chardonnay was bottled unoaked and young, ready to be enjoyed

## TASTING NOTES

### Aroma

Fresh aromas of apple blossom accompany dominant fragrances of lemon

### Taste

This zippy wine offers great acidity and minerality with a lingering finish. Distinct and predominant notes of lemon balm are refreshing and enticing.

### Serving & Pairing Suggestions

Best served slightly chilled at 50°F. Fresh seafood is the ultimate pairing for this Chardonnay

## TASTING CHART

