



2018 Chardonnay Unoaked

Harvest Dates: September 24th - 25th, 2018 | **Alcohol label %:** 12.3 | **pH:** 3.4 |
Acidity (TA): 6.3 | **Residual Sugar (g/L):** 0.0

Growing Conditions

The 2018 spring and summer months were unseasonably dry and hot. Until August 14th at 2am when the skies let loose and we received 7" of rainfall in a six hour period.

Harvest

Started on August 20th, 10 days ahead of typical start date.

Winemaking

Our winemakers chose not to expose the Chardonnay to any oak treatment in order to let the natural fruit character of the Chardonnay grape shine.

Bottling

February 19 & 21 2019. Stelvin closure.

Limited quantities, Library Wine. Club membership required for access.

Palate

The 2018 vintage is beautifully balance with brilliant fruit up front and a clean finish.

Food Pairing

Light fresh cuisine.

