



# 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 balanced with brilliant fruit up front and a clean finish.

## Food Pairing

Light fresh cuisine.

