



2018 Chardonnay Reserve

Harvest Dates: September 24th - 25th, 2018 | **Alcohol label %:** 12.1 | **pH:** 3.37 |
Acidity (TA): 6.3 | **Residual Sugar (g/L):** 0.08

Growing Conditions

The 2018 spring and summer months were unseasonably dry and hot, which are conditions that most deeply rooted vineyards thrive in. All looked rosy until Aug 14th at 2a.m. when the skies let loose and we received 7" of rainfall in a six hour period.

Harvest

We started harvest on Aug 20th, about ten days ahead of the typical start date. The theme for the 2018 harvest was frequent rain.

Winemaking

Our 2018 Reserve Chardonnay was initially fermented in a combination of oak barrels and stainless steel tanks. Individual barrel lots were then selected and blended with unoaked Chardonnay and barrel aged to produce a rich final blend.

Bottling

August 20, 2019, Cork seal.

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

Palate

Layers of complexity and a smooth finish.

Food Pairing

Pairs perfectly with flavorful seafood, poultry or pork dishes.

