



# 2021 Chardonnay Reserve

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**Harvest Dates:** October 7th - 8th, 2021 | **Alcohol label %:** 12.0 | **pH:** 3.4 | **Acidity (TA):** 7.3 | **Residual Sugar (g/L):** 0.0

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## Growing Conditions

The 2021 growing season began with frequent rainfall, leading to rapid canopy growth across the farm. The fast-established leaf presence proved crucial, as continued precipitation and cloud cover in summer put a greater level of importance on the solar energy collected in spring. The fall brought enough sunlight and respite from the rain that harvest brought in fruit with a compelling balance of sugar and acid levels. Wines from this vintage will feature a strong backbone of acidity with fragrant aromas and nuanced layers.

## Winemaking

A blend of both Stainless Steel and barrel lots. Individual barrel lots selected and blended with the stainless fermented component to produce a rich final blend.

## Bottling

August 26, 2021 Cork

## Palate

A fruit forward Chardonnay with just a touch of oak, lending to its layers of complexity, smooth finish, and full mouthfeel.

## Food Pairing

Ideal with flavorful seafood, poultry or pork dishes

