



2020 Chardonnay Barrel Fermented

Harvest Dates: September 6th - 7th, 2020 | **Alcohol label %:** 12.7 | **pH:** 3.38 |
Acidity (TA): 6.8 | **Residual Sugar (g/L):** 0.09

Growing Conditions

The 2020 growing season had consistent sunlight and low rain totals that led to wonderful fruit development, as we've observed during the first month of harvest.

Winemaking

Fermented and aged in American oak barrels of varied ages and cooperage. On lees 8 months.

Aging

8 months in oak barrels

Bottling

August 26, 2021, Cork seal
Limited quantities, Library Wine. Club membership required for access.

Appearance

Medium Yellow

Nose

A rich & stylish Chardonnay with a buttery aroma.

Palate

Robust pear and ripe melon flavors with a lasting finish.

Food Pairing

The weighty mouthfeel pairs well with savory poultry, pasta or roasted vegetable dishes.

