



2021 Chardonnay Unoaked

Alcohol label %: 13.3 | pH: 3.55 | Acidity (TA): 6.4 | Residual Sugar (g/L): 0.25



Winemaking

This wine showcases all the bright, brilliant fruit flavors our Chardonnay produces without oak aging.

Silver Medal - San Francisco Wine Competition 2022
Silver Medal - International Eastern Wine Competition 2023
Silver Medal - Michigan Governor's Cup 2024

Aging

Fermented cold and slow to retain the fresh fruit flavors. Aged on the lees for 22 months in a stainless-steel tank.

Bottling

Bottled with a touch of sweetness to help soften the acidity.

Nose

Aromas of fresh apple, honeydew, and melon roll off the glass, with a hint of tangerine to tickle the nose.

Palate

This Chardonnay reveals characteristics of classic Northern Michigan acidity producing expressive notes of juicy fruit balanced by minerality. Enjoy fresh crisp flavors with a soft texture and smooth tannin finish with every sip.