



2020 Chardonnay Unoaked

Harvest Dates: September 25th - 26th, 2020 | **Alcohol label %:** 12.7 | **pH:** 3.42 |
Acidity (TA): 6.8 | **Residual Sugar (g/L):** 0.1

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.

Harvest

A blend from several of our Chardonnay vineyard blocks, including Dijon clone.

Winemaking

100% Stainless Steel fermented.

Aging

Beginning with the 2014 vintage, we tried a new yeast to ensure we brought this to a full dry Chardonnay. Now using 3 different yeasts for complexity.

Bottling

June 8 & 10, 2021, Stelvin closure.

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

Appearance

Pale Straw

Nose

Fruity and floral on the nose

Palate

Unoaked Chardonnay has a palate full of apples and pears that finishes with a hint of citrusy lemongrass and a silky texture.

Food Pairing

A perfect match with shrimp, seafood or poultry

