



# 2023 Unoaked Chardonnay

Alcohol label %: 12.0 | pH: 3.3 | Acidity (TA): 6.8



## Growing Conditions

Our northern chardonnay comes off of our Matheson Road and Swede Road vineyards. It is typically higher in acid and lower in pH than our southern Chardonnay that comes from the Kulpa farm where it is south facing and 15 miles from Lake Michigan.

## Harvest

Hand harvested

## Winemaking

Stainless steel from beginning to end with lees contact until a few weeks before bottling in April 2024

## Nose

Apple and lime.

## Palate

Bright acidity with a hint of fruitiness

## Food Pairing

A Lake Michigan staple - white fish. Also a Verterra favorite with a nice salmon sashimi or piece of toro where the acidity refreshes the palate.