



2017 Chardonnay Reserve

Harvest Dates: October 16th, 2017 - July 27th, 2018 | **Alcohol label %:** 12.5 | **pH:** 3.3 | **Acidity (TA):** 7.0 | **Residual Sugar (g/L):** 0.0

Growing Conditions

The 2017 growing season contrasted greatly with the dry season of 2016 with much higher than normal amounts of rainfall from May through August. September and October ended up being much warmer than normal, allowing for extended ripening and overall a very positive growing season.

Winemaking

Initially fermented in a combination of oak barrels and stainless steel tanks. Individual barrel lots were then selected and blended with unoaked Chardonnay and barrel aged to produce a rich final blend.

Bottling

July 26, 2018. Cork seal.
Limited quantities, Library Wine. Club membership required for access.

Palate

Layers of complexity and a smooth finish.

Food Pairing

Pairs perfectly with flavorful seafood, poultry or pork dishes.

