



# 2019 Chardonnay Unoaked

**Harvest Dates:** October 10th - 15th, 2019 | **Alcohol label %:** 12.5 | **pH:** 3.32 |  
**Acidity (TA):** 7.4 | **Residual Sugar (g/L):** 0.3

## Growing Conditions

Our 2019 harvest got underway about two weeks later than normal, due to the season's cool, wet spring. July and August heat helped to accelerate vine development, and we were fortunate that the fall months allowed for extended hang time to bring the sugar content into balance with acidity levels.

## Harvest

The 2019 crops were excellent, with yields about average and the flavors very promising.

## Winemaking

Our winemakers chose not to expose this Chardonnay to any oak treatment in order to let the natural fruit character of the Chardonnay grape shine.

## Aging

This wine was made from our Home North Chardonnay block, fermented until dry in stainless steel tanks.

## Bottling

March 17 & March 19, 2020. Stelvin closure.  
Limited quantity in Library. Club membership required for access.

## Palate

The 2019 vintage is beautifully balanced with brilliant fruit up front and a clean finish.

## Food Pairing

A perfect match with shrimp, seafood or poultry

