

2024 Unoaked Chardonnay

CHARDONNAY



SCAN TO VIEW ONLINE
this.wine/v/VT-OJCRQGXP

VARIETIES



ABOUT THIS WINE

A true crowd favorite. Tropical fruits and honeysuckle dominate this steel fermented Chardonnay. Look for a touch of white pepper on the nose in this tangy Chardonnay.

TASTING NOTES

APPEARANCE

Medium yellow

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.

TECHNICAL

ABV

12.0%

WINEMAKING

HARVEST

Hand harvested on October 12th

WINEMAKING

De-stemmed and pressed shortly after harvest. Cold settled, racked and warmed before inoculation. Quick fermentation with limited lees contact before being cross flow filtered and bottled.

VERTERRA WINERY

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