



2019 Chardonnay Reserve

Alcohol label %: 12.5 | pH: 3.33 | Acidity (TA): 7.4 | Residual Sugar (g/L): 0.05



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 the acidity levels.

Harvest

Fruit for the 2019 Reserve Chardonnay was sourced from vineyard blocks 24 & 37, and was initially fermented in a combination of oak barrels and stainless steel tanks.

Winemaking

A blend of both Stainless Steel and barrel lots. Individual barrel lots were then selected and blended with the stainless fermented component to produce a rich final blend.

Aging

Barrel lots were aged primarily in older American Oak for 8 months.

Bottling

August 25, 2020, Cork seal

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

Appearance

Pale yellow

Nose

A fruit forward Chardonnay with just a touch of oak

Palate

A fruit forward Chardonnay with just a touch of oak, lending to its layers of complexity, smooth finish, and full mouthfeel.

Food Pairing

Ideal with flavorful seafood, poultry or pork dishes.