



2021 Hyde Chardonnay



Alcohol label %: 13.0 | pH: 3.34 | Acidity (TA): 7.5 | Residual Sugar (g/L): 0.1

Growing Conditions

Non-certified organic vineyard practices.

Winemaking

Whole cluster pressed to tank, settled overnight, and racked to barrel for fermentation. Contains sulfites.

Aging

Massican is meant to be consumed upon release and for the next 3-5 years after the vintage date.

Bottling

Bottled after six months of cellaring, the wine was fermented and aged in 100% new French oak barrels (300L).

Nose

CITRUS ZEST, HONEY, AND SPICE

Palate

FRESH GREEN APPLE AND LEMON CREAM