



# 2022 Unoaked Chardonnay

**Harvest Dates:** October 19th - 20th, 2022 | **Alcohol label %:** 12.0 | **pH:** 3.1 |  
**Acidity (TA):** 10.1 | **Residual Sugar (g/L):** 6.0

## Growing Conditions

The Chardonnay for this wine grows on our Matheson and Swede farms. These farms are 1.5 miles east and west of Lake Michigan keeping our temps a bit cooler in the summer and warmer through the fall. The slopes are mostly east facing resulting in early morning drying and heating of the grapes.

## Harvest

100% hand harvested to macro bins

## 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.

## Bottling

April 7th

## Appearance

Medium yellow

## Nose

Green apple with hints of lemon

## Palate

Fruit forward with ripe fruit on the mid-palate and a bright acidity to bring it altogether.

## 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.

