



2017 Chardonnay Oak Reserve

Alcohol label %: 13.9 | pH: 3.65 | Acidity (TA): 4.5 | Residual Sugar (g/L): 0.25



Winemaking

Before pressing, the must sat on the skins for a couple hours. All the lots used to make this wine were barrel fermented and completed malolactic fermentation.

Aging

fermentation. Sur lie aged in French oak for 25 months, the barrels were stirred each month to enhance aromatics, flavors and mouthfeel.

Nose

Warm notes of vanilla and butterscotch waft off the nose of this barrel-fermented Chardonnay.

Palate

Flavors of mango, grapefruit, ginger and white pepper fill out the palate, with a savory wet-stone finish. Lees-aged for a year, this Chardonnay offers brilliant complexity and a suave body.