



2021 Barrel Fermented Chardonnay

Alcohol label %: 13.0 | pH: 3.54 | Acidity (TA): 7.4 | Residual Sugar (g/L): 0.0

Growing Conditions

North Unity is one of our southern most vineyards, between Lime Lake and Little Traverse Lake. #5 was originally a cherry orchard that was replanted in 2009.

Winemaking

We try to build the palette on this wine through constant lees contact and a secondary fermentation that softens the acid. The wine is stirred frequently through the first few months before tapering off to let it age in peace.

Aging

100% Burgundian shaped french oak, 25% new

Food Pairing

Due to the boldness, this Barrel-Fermented Chardonnay pairs well seafood, grilled salmon, roasted chicken, lobster, and creamy pastas. If you are a vegetarian, try rich or starchy vegetables like corn, pumpkin, or squash.

