



2021 Chardonnay

Estate grown grapes from the Santa Cruz Mountains AVA

ALC/VOL: 13.8%	PH: 3.23	TA: 6.6 g/L
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Sun-kissed and straw-colored, our Chardonnay transports you to a café garden scented with citrus blossoms and honey-baked treats. Flavors of yellow plum and quince are supported by acidity and structure. This wine has a long and vivid finish, possibly surprising the most experienced Chardonnay enthusiasts.

Winemaker: Anthony Craig

Chardonnay grapes were harvested at 24 degrees Brix on October 5th, 2021.

Awards:
Double Gold San Francisco Chronicle Wine Competition

COMPOSITION	100% Chardonnay
CASE PRODUCTION	105
FERMENTATION	Malolactic fermentation in barrel with Bâttonage; stirring and aging on its lees.
STYLE	Dry
AGING	Aged 11 months in 10% new Hungarian Oak.
PRICE PER BOTTLE (750ml)	\$40

