



2017 CHARDONNAY CALIFORNIA

2017 CHARDONNAY CALIFORNIA TASTING NOTES

The grapes from fourth generation vineyards benefit from the deep and rich soils that make up the western coast of California. The fruit benefits from warm sunny days and cool nights as a result of gentle breezes coming from the Pacific Ocean. This allows the fruit to mature and have a proper balance between fruit character and structure. The fruit was harvested at optimal ripeness and was crushed, pressed, and fermented in stainless steel vessels. The wine went through a cool fermentation, which adds depth and complexity to the wine. The fermentation occurred in temperature controlled stainless tanks to better manage the length of the fermentation process. The blend was then created and prepared for bottling.

This Chardonnay has a brilliant golden straw color. The aroma has a blend of citrus and tropical notes that are vibrant and rich. The palate has creaminess and you will find characteristics of melon, citrus fruit, apples and a slight bit of tropical fruit on the nose that carries through to the finish. The wine has a crisp freshness from a good balance of acidity. This wine pairs well with grilled halibut with grilled peached compote, Chinese chicken salad with fresh Mandarin oranges, or barbequed ham with a pineapple glaze.

TECHNICAL NOTES

Alcohol: 13.6%

Harvest Dates:
Aug. 15th to Sept 4th

Total Acidity: 6.5 g/L

pH: 3.51

Residual Sugar: 3.1 g/L

COMPOSITION

100% Chardonnay

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