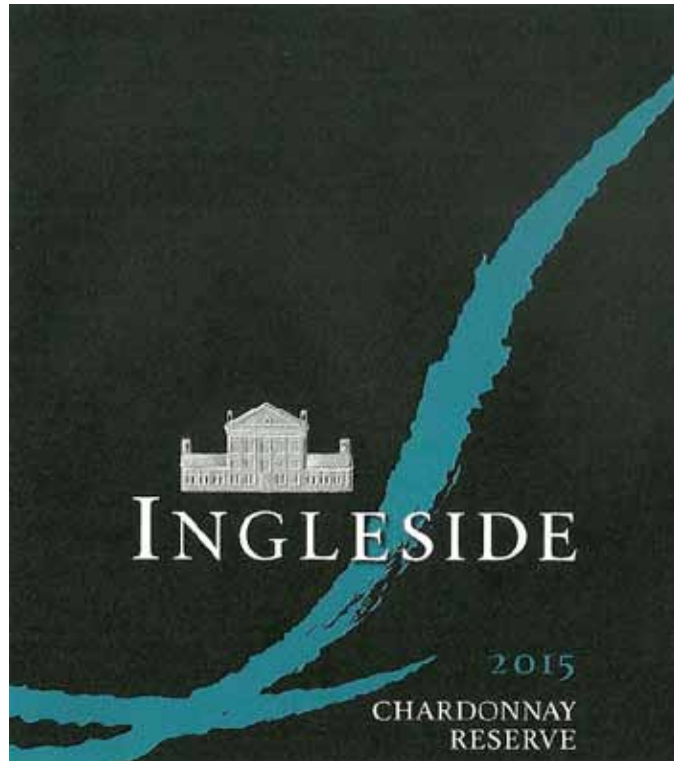


# CHARDONNAY RESERVE 2015



Bottled:	Sept. 14, 2016
Production:	201 cases
Alcohol:	13.3%
Residual sugar	0.3%
pH:	3.56

**Wine Maker's Notes:** Fermentation in stainless steel gives this Chardonnay a crisp and fresh palate with incredibly bright acidity. This beautifully aromatic wine has pronounced notes of vanilla, honey, citrus and pear. Oak aging complements the density of the wine and lends to the intriguing palate.

**Aging and Fermentation:** After fermentation in stainless steel, this Chardonnay was aged in a combination of new and neutral French oak for 8 months. It then received 3 months of bottle aging before its release.