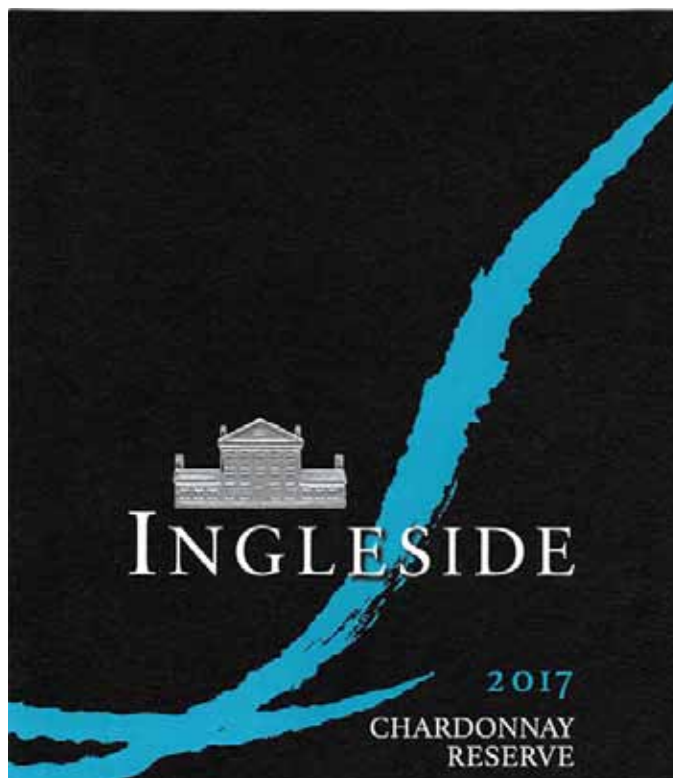


# CHARDONNAY RESERVE 2017



Bottled:	June 13, 2018
Production:	142 cases
Alcohol:	13.1%
Residual sugar	0.2%
pH:	3.71

**Wine Maker's Notes:** Oak fermentation and aging lend to the intriguing palate without overwhelming the fruit, allowing hints of guava to become apparent.

**Aging and Fermentation:** After fermentation in oak barrels, 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.