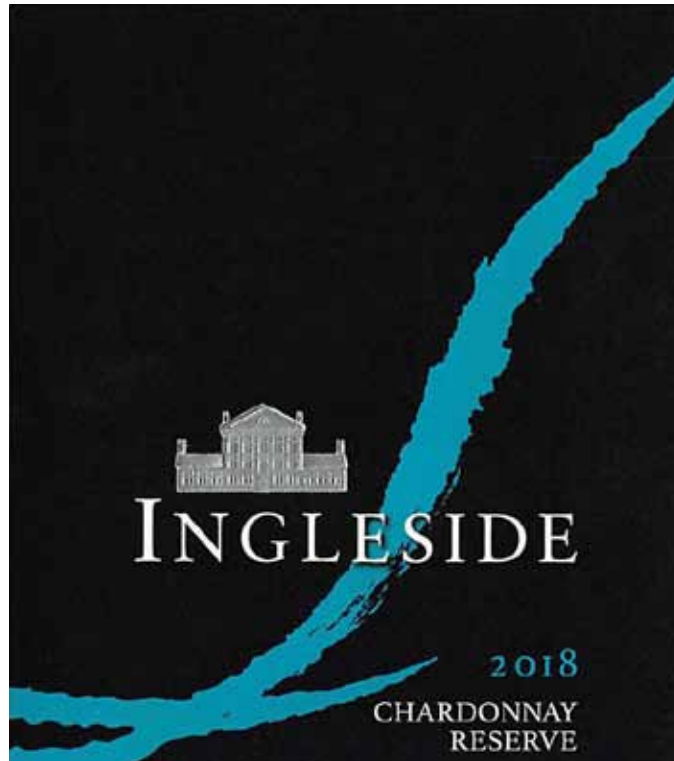


CHARDONNAY RESERVE 2018



Bottled:	June 5, 2019
Production:	237 cases
Alcohol:	13.1%
Residual sugar	0%
pH:	3.5

Wine Maker's Notes: Oak fermentation and aging add complexity without overwhelming the fruit. This approachable Chardonnay has a floral aroma, followed by hints of citrus and butter on the palate. Pairs well with chicken piccata, fish and vegetarian dishes.

Aging and Fermentation: After fermentation in oak barrels, this Chardonnay was aged in a combination of new and neutral French oak for 4 months. It then received 2 months of aging in stainless steel tanks and 6 months of bottle aging before its release.