



2019 THE CHARD, LODI

COMPOSITION

100% Chardonnay

TASTING NOTES

Vibrant, succulent and complex Chardonnay with a nice kiss of 30% American oak. French vanilla, Bosque pear, ripe pineapple and a drop of tangerine. Rich mouthfeel with an explosion of complexity! Tropical and citrus notes explode with bright acidity and a creamy lingering finish.

FOOD PAIRING

Eggs Benedict with crab cake, meat and cheesy pizza, grilled salmon smothered with beurre blanc with capers sauce.

WINEMAKING NOTES

The advantage of Lodi's consistent Mediterranean climate, especially during peak summer months seeing light from the moment the sun sets to the last second of each day, is that it is dependably dry and warm with little risk of the kind of damp or wet weather that typically can wreak havoc (like grape rot). In 2019, the last of Lodi's white wine grapes were picked by mid-September.

WINEMAKING INFORMATION

OAK AGING: 30% in American oak

ALCOHOL: 14.5%

pH: 3.42

TA: 6.4 g/L

PRODUCTION: 1,000 cases