

2017 CHARDONNAY CENTRAL COAST

## VINEYARD

Our Chardonnay is sourced entirely from the Sierra Madre Vineyard in Santa Maria Valley which is known as one of the states finest cool-climate vineyards since it was planted in 1971.

## VINIFICATION

The grapes were gently pressed whole-cluster and fermented in stainless steel vats. Fermentation occurred using a variety of yeast at low temperatures to preserve fruity esters. After malolactic fermentation the wine was gently filtered and bottled.





CHARDONNAY CENTRAL COAST

ALC. 14.1% BY VOLUME

13.8% by volume pH 3.40 TA 0.67 g/100ml RS 0.05 g/100ml

100% Chardonnay

ALC

VARIETAL BREAKOUT

## **TASTING NOTES**

This bright Chardonnay displays aromas of freshly sliced Golden Delicious apples with touches of toasty oak and pear. On the palate flavors are clean and balanced in this medium bodied Chardonnay with elegant notes of quince, more golden apples, and just a hint of wildflower honey.