



Summerland®

Central Coast Collection

2019

CHARDONNAY

VINEYARD

The Summerland Chardonnay is primarily sourced from Orcutt Road Vineyard in San Luis Obispo.

96% Orcutt Road Vineyard
4% Monterey

VINIFICATION

Hand-picked during the early morning hours at 24° Brix, the Chardonnay grapes are pressed, and juice transferred to temperature controlled stainless-steel tanks. After cold settling at 40°F for 48 hours, the juice is racked off its heavy solids and fermented until dry. The entire lot undergoes malolactic fermentation, then rests on its lees for 10-12 months in a mix of French and American oak barrels before filtration and bottling.



TASTING NOTES

Pale yellow with golden hues, offering enticing aromas of caramel, baked apple and toasted oak. Luscious flavors of butterscotch and vanilla blend harmoniously with notes of honey and crisp green apple.

VARIETAL:

100% Chardonnay

ÉLEVAGE:

Fermented in 100% stainless steel. Aged 10-12 months in 80% French oak and 20% American oak, 35% new barrel, 65% 1-2 year. 100% malolactic fermentation.

ALC: 13.8% by vol.

pH: 3.61

TA: 0.55 g/100mL

