

2019 CHARDONNAY

VINEYARD

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

VINIFICATION

The Chardonnay grapes ripened to maturity with the Central Coast's maritime influence of San Luis Obispo County. Hand-picked during the early morning hours at 24° Brix, the grapes are pressed, juice transferred and to temperature controlled stainlesssteel 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 6 months before filtration and bottling.





CHARDONNAY CENTRAL COAST

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

ALC: 13.8% by vol.

pH: 3.7

SRP: \$15.99

