

KING PALM

2019 CHARDONNAY

The roots of the King Palm run deep through California's Central Coast, intertwining sprawling vineyards with vibrant people. Just as the King Palm stands tall with pride, so do we proudly craft this elegant wine.



VARIETAL

97% Chardonnay, 3% Viognier

VINEYARD

97% Arroyo Seco Vineyard, 3% Monterey County

ALC: 13.8% by vol. **pH:** 3.40 **TA:** 0.54 g/100mL

ÉLEVAGE

Fermented in 100% stainless steel. 100% malolactic fermentation. Aged 18 months in 60% stainless steel, 30% French oak, 10% American oak; 100% Neutral.

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 45°F for 48 hours, the juice is racked off its heavy solids and fermented until dry. The entire lot undergoes malolactic fermentation, then ages for 18 months in a mix of stainless steel, neutral French and American oak barrels before filtration and bottling.

TASTING NOTES

Exhibits vibrant aromas of pear and lemon zest. Flavors of white fruit, golden delicious apples, and hints of vanilla extend across the palate, resulting in a refreshing finish.

UPC: 818292011167

SCC: 10818292011164