



2018 CHARDONNAY "CALIFORNIA STYLE"

Awards: Gold Medal in SF Chronicle



The 2018 "California Style" Chardonnay displays flavors of pear, apple, cream, butter, cream, and vanilla, with an elegant finish.

WINEMAKER'S TASTING NOTES:

"These estate-grown Chardonnay grapes are harvested at lower brix (sugar) levels to result in a Chardonnay of moderate alcohol and balanced fruit flavors. After harvesting, we destem and crush the grapes, then allow the skin and juice to marry their flavors before pressing three days later. This skin contact results in a sexy, vibrant fruit flavor. The juice is started in stainless steel then fermented and aged in new oak barrels (French, American & Acacia) to achieve an integrated vanilla-spice oak flavor that elevates the pear & apple fruit flavors. Traditional "Sur Lies" French-style yeast aging releases Champagne-like flavors of almond, cream, and slate that merge with the fruit and oak flavors. This labor-intensive wine is made with much love."

---Owner & Winemaker Dr. Grover Lee & Winemaker Steven Eriksen

Varietals

100% Chardonnay

Apellation

Placer County, Sierra Foothills

Climate

Continental, warm dry days and cool nights with 40F temperature shifts

Exposure

North & south facing slopes

Trellis

VSP

Destemming, Fermentation, & Pressing

Destemmed, 3 days skin contact to extract flavor, pressed.

Soil

Loamy sand

Picked (sugar level)

23.5 Brix

Alcohol

13.5%

Acidity

6.2 g/L total acidity & 3.54 pH

Aging

100% new oak (mix of French, American & Acacia) for 10 months