

VINTAGE: 2017

SRP: \$13<sup>99</sup>

ALC CONTENT: 14.1%



## 2017 aCRISP Chardonnay

California

### Vineyard

aCrisp Chardonnay was grown in vineyards located in the cool climates of Northern California. In 2017, a mild winter and spring caused early bud break and harvest. High temperatures lead to low yields creating dense, high-quality grapes allowing our winemaker, Shawna Miller, to produce a crisp and clean Chardonnay.

### Winemaking

The Chardonnay grapes were whole-cluster pressed, settled for juice clarity, and fermented slowly to retain flavor and freshness. With a goal of a more modern style in mind, the wine went through partial secondary malolactic fermentation (30%) in neutral barrels. The remainder was aged in stainless steel for 6 months.

### Tasting Notes

Our 2017 Chardonnay is bursting with aromas of lemon zest followed by subtle undertones of stone fruits. Bright tangerine and citrus zest come through on the palate giving the vibrant acidity subtle layers of minerality that linger in the clean but lengthy finish.

### COUNTRY & REGION

California, United States

### VARIETAL(S)

100% Chardonnay

### HARVEST DATE

9/2017

### RELEASE DATE

8/2018

### PH

3.6

### ACIDITY

6g/L

### RESIDUAL SUGAR

2.22g/L

### UPC

814617006009

### SCC

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