

At Harney Lane Winery, we celebrate our family's rich history in farming as the basis for our future. We've been proud stewards of the land since 1907, sustainably farming vineyards on Lodi's Harney Lane and surrounding areas for over 100 years. In 2006 we were thrilled to develop our talents in winemaking to bring you exceptional, handcrafted estate wines from those same heritage vineyards. Our winery family is in the unique position to have charge over every element of winemaking: from the vineyard to the barrel to the bottle.

CHARDONNAY 2018

Home Ranch



TASTING NOTES *Enticing aromas of baked apple, ripe pear and pineapple are highlighted with rich notes of roasted nuts, butterscotch, honey and vanilla cream. A luxurious, but balanced Chardonnay.*

WINEMAKING NOTES *Moderate spring and summer temps brought about a slightly later harvest; cooler temps during ripening allowed the grapes to mature more slowly. Chardonnay is hand harvested in early morning and whole cluster pressed. Individual lots are barrel fermented in French oak, with a portion in new oak, using a combination of indigenous and inoculated yeasts, undergoing partial malolactic fermentation. Rather than showcasing the oak itself, we choose our barrels carefully to best emphasize the fruit and vineyard characteristics.*

*GOLD, 2020 San Francisco Chronicle Wine Competition
SILVER, 2019 San Francisco International Wine Competition*

AGING	9 months on French Oak
CASE PRODUCTION	1,150
SUB-APPELLATION	Mokelumne River
HARVESTED	September 4, 2018
BOTTLED	July 12, 2019
RELEASED	October 11, 2019
ALCOHOL	14.8%
T.A.	5.4 g/L
pH	3.71
R.S.	.3%
SUGGESTED RETAIL	\$28