

## 2018 Old Vine Chardonnay

Bottled: July 2019

Chardonnay wines express a great diversity of styles. The variety is originally from Burgundy, but it has made its way into essentially every growing region in the world. In warm regions, the wines made from Chardonnay grapes can express flavors of tropical and stone fruits, whereas in cooler regions characteristics of lemon and apple are more common. Other than climate driven differences in a Chardonnay's aromas and flavors, winemaking decisions can greatly impact a Chardonnay wine. White wines are generally not put through a secondary malolactic fermentation and are also not extensively fermented or aged in oak barrels. However, with Chardonnay these winemaking techniques are an option that is commonly considered. A 100% stainless steel fermented Chardonnay will be full of fruity aromatics, lean, and crisp. A 100% barrel fermented Chardonnay that has gone through secondary malolactic fermentation and is aged in barrel on its lees will be something entirely different. Time in barrel brings structure and oak derived flavors such as vanilla and toast. Secondary fermentation converts crisp malic acid, the main acid found in apples, to the softer and creamier lactic acid. Aging on the lees brings added body, flavors, and texture to the wine from the breakdown of inactive yeast cells.

Our 2018 Old Vine Chardonnay was fermented in a combination of new and older French oak barrels. Most barrels were put through secondary fermentation, while the remaining barrels weren't to preserve some of the crispness and minerality we wanted in the final wine. Several different yeast strains were used to promote complexity of flavors and the wine was aged on its lees to bring volume and texture to the wine.

On the nose, mineral notes like river stone, combine with fruit aromas such as granny smith apple and pear. The complex and textured palate combines viscosity and fatness from lees stirring, creaminess from partial malolactic fermentation, and silky tannins from barrel aging. Bright acidity balances all of these rich elements that persists through the finish alongside subtle notes of vanilla.

Enjoy now, but the wine will continue to evolve for the next 3-5 years.

Serving recommendations: 50-55°F

### Laboratory specifications:

Alcohol:	13.5% abv
pH:	3.70
Titrateable acidity:	6.3 g/L
Residual sugars:	< 0.1%

