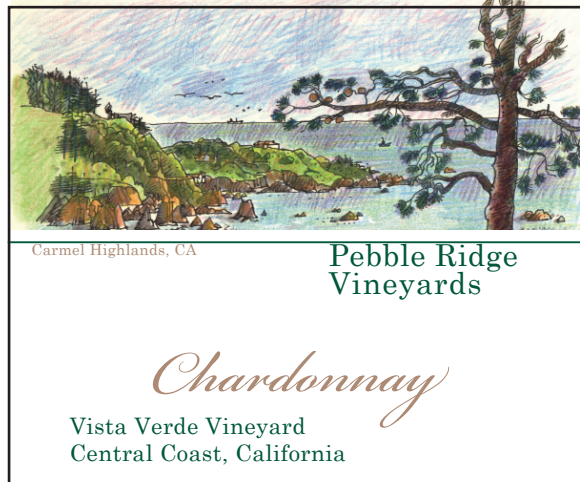


CHARDONNAY.



Bright and floral on the nose with a touch of *ripe peaches* and *pear*.

On the palate the wine is *fresh* with good richness and flavors of *exotic fruit*.

| | |
|-----------------------|---------------------------|
| VINTAGE: | 2018 |
| HARVEST DATE: | September 2018 |
| HARVEST BRIX: | 23.8 degrees |
| APPELLATION: | Central Coast, California |
| BLENDING INFORMATION: | 100% Chardonnay |
| TIME IN OAK: | 50% barrel fermented |
| BOTTLING DATE: | June 2019 |
| TOTAL PRODUCTION: | 832 CASES |

GROWING CONDITIONS: The moderate temperatures on California's Central Coast make this an ideal location for cool climate varieties like our Chardonnay.

WINEMAKING BACKGROUND : Chardonnay is a popular and widely planted white wine grape, but has shown particular success in California and Australia. It grows well in a variety of conditions and easily accepts differences in winemaking techniques.

SERVING SUGGESTIONS: Pasta primavera, shellfish, roast chicken, scallops.