



## Chardonnay

v. 2019

### ABOUT THE BRAND

For generations, these vines have stood up to the sun and rain, each year producing grapes that capture the essence of the soil surrounding them. Their mature nature allows them to withstand drought, ripen more evenly, and have more intense, concentrated flavors. Our family has farmed these grapes for five generations and we are honored to think of them as part of the family.

### TASTING NOTES

Aromas of vanilla and buttered popcorn abound with a hint of apple pie. Pineapple and pears contribute to a sumptuous palate. A creamy body leads to a full mouth feel with a silky, rich finish.

### FERMENTATION & AGING

The grapes are whole cluster pressed and cold settled for 24 hours, then racked off solid to the fermenter tank. Fermented in both oak barrels and stainless steel tanks for 30 days, then a secondary malolactic fermentation takes place for up to 4 weeks. Wine is aged on the lees for 8-10 months.

### TECH DATA

Alcohol: 14.5% | pH: 3.69 | Total Acidity: 4.5g/L



# OLD SOUL