

GENEROUS & BALANCED

2017 CANNONBALL CHARDONNAY

We've crafted a Chardonnay that we believe offers something a little different — balance.

Raise your glass to the 2017 vintage! The ripening season temperatures were a little cooler than normal giving the grapes a long hang time for optimum ripeness. The vintage is characterized with richness, classic varietal character and opulence.

Winemaking: In pursuit of the best of both worlds the Chardonnay receives a combination of stainless steel and oak aging. The individual lots are 100% stainless steel fermented to preserve fresh varietal character and they remain in stainless, in contact with their fermentation lees, for the first few months of cellaring which integrates creamy complexity into the wine. Partial malolactic fermentation is employed to round-out the palate and balance acidity. The 2017 vintage completed partial MLF, retaining just enough malic acid to contribute a lively crispness to the finish. The entire blend is French oak-aged employing specialty toasts that enhance the vanilla components of the wine.

Aromas: The aroma displays honeycomb, baked apple, pastry crust, and honeysuckle notes.

Taste and flavors: Soft, medium weight palate unfurls layers of flavor of crushed pineapple, lemon curd, cantaloupe melon, and brioche toast. A lively streak of acid prevails on the finish.

Technically: Our 2017 Chardonnay is sourced from diverse premium cool climate appellations throughout Northern California.

TA: 6.4 g/L pH: 3.52 Alc: 13.5% R.S: 0.31%



CANNONBALL

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