

GENEROUS & BALANCED

2018 CANNONBALL CHARDONNAY

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

Raise your glass to the 2018 vintage! The ripening season was a dream filled with sufficient rainfall, consistent temperatures which created for steady ripening. 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 2018 vintage completed MLF, retaining just enough malic acid to contribute a lively crispness to the finish. The entire blend is French oak-aged for 9 months employing specialty toasts that enhance the vanilla components of the wine.

Aromas: The aroma displays honeycomb, sweet cream butter, pastry, and honeysuckle notes.

Taste and flavors: Soft, medium weight palate unfurls layers of flavor of poached pear, lemon curd, yellow plum, and toasted almond. A lively streak of acid prevails on the finish.

Technically: Our 2018 Chardonnay is sourced from diverse premium cool climate appellations throughout Northern California.

TA: 6.4 g/L pH: 3.35 Alc: 13.7% R.S: 0.27%

