

# ELEGANT & EXPRESSIVE

## 2019 CANNONBALL CALIFORNIA CHARDONNAY

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

**Origin** Sourcing takes us to Coastal California counties from Mendocino to Sonoma to Monterey. Fog currents and wind, warm sunshine and adequate rainfall characterize each of these regions and draw us to them for their fine suitability for growing luscious Chardonnay grapes.

**Winemaking** Grapes are harvested in the morning hours to ensure that their flavors remain true and unaffected by the heat of the day. Grapes are then sent directly to a pneumatic press to liberate the juice from the berries and fermentation takes place both in oak and in stainless steel tanks. We employ a variety of yeast strains, each selected to enhance the character of a specific vineyard site. Post-fermentation, stirring of the lees helps to build mid-palate structure and add delicate creamy buttery notes to the wine. Our blending takes place in several stages with initial small lots being combined in December following harvest and the final blend assembled in the spring so that it has time to marry and age as an ensemble prior to bottling. In total this wine sees 9 months of cellaring. 70% of the blend is French oak fermented while the remaining 30% has been fermented and aged exclusively in stainless cooperage. We select French oak for this wine as we find its elegant structure is best-suited to enhance the wine's fruit, palate structure, and subtlety.

**Aromas** Abundant stone fruit leading with yellow and white peach scented with orange blossom. Base notes of sweet cream butter and cornsilk mingle with nuanced oak that expresses as caramelized sugar and pastry.

**Taste and Flavors** Delicate entry. Light and floral with peach flavor transitioning to apricot, pineapple and tangy nectarine. The acidity is bright, the structure light to medium weight with fresh mineral acidity and a kiss of peach cobbler crust and flakey vanilla-laced pastry on the finish courtesy of light toast French oak aging.

### Technically

AVA: California • Alc: 13.5% • TA: 5.7 g/l • pH: 3.49 RS: 2.2 g/L

