

GENEROUS & BALANCED

2020 CANNONBALL CALIFORNIA CHARDONNAY

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

Origin We love the vibrance and liveliness of fruit sourced from coastal vineyards in Mendocino, Monterey, San Luis Obispo, and Sonoma with their fog-blanketed mornings, sunny afternoons, and breezy evenings. Loamy soils and deficit irrigation coupled with sustainable farming practices provide balanced growing conditions and production of distinctive and superior fruit.

Winemaking Chardonnay has many dimensions and our intent is to coax a multifaceted expression from our fruit. To achieve this, grapes are harvested at night and in the early morning hours while temperatures are at their coolest so that the fruit may be cold-pressed and maintained at cool temperatures throughout the fermentation process. A two-pronged approach with some lots going to stainless steel and others to French oak fermentation provides multiple parcels for later blending. It is this process of layering together our most expressive lots that brings depth, interest, and complexity to this wine. Once assembled, the final blend is aged as an ensemble for 5 months prior to bottling.

Aromas Bright fruit takes the lead with spiced pear, green apple, and lemon notes, underscored by a delicate floral scent. Toasty barrel aging elements are expressed as graham cracker, biscuit, and Dulche de leche.

Taste and Flavors Flaxen in color with the vibrant hint of green and sourced from our favorite sites in California's Central and North Coasts, this Chardonnay displays an approachable and ever-food-friendly cool climate fruit profile. It's full and warm on the entry with floral accents, tangy lemon curd, and crème brulee notes. The mid-palate flaunts the smoothness of honeydew melon, the lifted acidity of juicy pineapple, and the richness of honey. On the finish, French oak aging is unveiled with notes of caramel, meringue and flaky pastry richness

Technically

AVA: California • Alc: 13.5% • TA: 5.8 g/l • pH: 3.51 RS: 2.6 g/L

