

Julia James

Chardonnay

100% Chardonnay

A wine named to honor the 5th generation of the Opici Family, Julia James is a classic representation of 2 noble varietals grown in the heart of California. Light and approachable, the wines are made to honor not only traditional winemaking, but also family and tradition.

Tasting Notes:

Offers a mix of tropical fruits and green apple, and a touch of melon on the nose. Bright acidity with citrus flavors with a touch of oak that provides a well-rounded wine leading to a long and refreshing finish.

Vineyards:

Region: California – Solano County, Green Valley
Vine Source: Long Term Sourcing
Soil Composition: Alluvial Predominantly
Elevation: 20-30 feet
Exposure: Various

Winemaking:

Harvest: Machine Harvested in late August
Fermentation: Both Stainless Steel Tank and Barrel Fermentation using native yeasts and native malolactic
Malolactic Fermentation: Yes, Partial

Aging:

Wine is aged in both stainless steel tanks and French and American barrels for 12 months before release.

Technical Data:

Alcohol: 13.5%
pH: 3.3
Acidity: 5.3 grams/liter
Residual Sugar: 2.4 grams/liter



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