

The Critic

Chardonnay

Varietals:

100% Chardonnay

Tasting Notes:

Green apple and apricot on the nose are evident and immediate with a very subtle hint of almond. On the palate, the oak offers a classic expression of creaminess, but the acidity is bright enough to keep this wine well-rounded and balanced. Can be enjoyed on its own, but pairs wonderfully with fish, chicken, and even lighter pork dishes.

Vineyards:

Region:	Napa Valley
Vine Source:	Long-Term Sourced Fruit
Soil Composition:	Various
Elevation:	Various
Exposure:	Various

Winemaking:

Harvest:	Machine and Hand harvested in late September
Fermentation:	Wine is fermented in stainless steel tanks at a low temperature with 10 days of skin contact to extract maximum flavor from the must. Wine is then racked and allowed to continue to ferment for an additional 15 to 20 days, again in stainless steel vats.
Malolactic Fermentation:	No

Aging:

Wine is aged in oak for 6 months, 60% French and 40% American followed by an additional 1 month minimum in bottle before release.

Technical Data:

Alcohol:	13.9%
Total Acidity:	5.2 grams/L
pH:	3.54
Residual Sugar:	5.5 grams/L



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