

JMC

J. McCLELLAND CELLARS
CHARDONNAY

VINTAGE: 2019

APPELLATION: OAK KNOLL DISTRICT OF NAPA VALLEY

VARIETAL COMPOSITION: 100% CHARDONNAY

WINEMAKER COMMENTS:

THESE GRAPES HAVE BEEN HAND HARVESTED FROM AN ESTEEMED OAK KNOLL VINEYARD FOR MORE THAN THREE DECADES. THE FRUIT WAS PRESSED, BARREL FERMENTED AND THEN AGED IN CUSTOM DESIGNED FRENCH OAK BARRELS (25% NEW) FOR 18 MONTHS. NO MALOLACTIC FERMENTATION WAS ALLOWED, SO THE WINE RETAINED ITS NATURAL ACIDITY.

TASTING NOTES: THIS NAPA VALLEY CLASSIC HAS FLORAL PEAR AND LEMON AROMATICS WITH HINTS OF APPLE, CREAM AND SPICE. THE RICH, BALANCED FLAVORS ARE SUPPLE AND BROAD THROUGH THE CENTER LEADING TO A CRISP FINISH. THE DYNAMIC FLAVOR PROFILE INCLUDES PEAR, WHITE FIG, CITRUS AND CREAM.

THE WINEMAKING STYLE AND VINIFICATION TECHNIQUES MAKE THIS CHARDONNAY IDEAL TO ENJOY TONIGHT BUT ALSO GIVES IT EXCEPTIONAL AGING POTENTIAL AND THE ABILITY TO MATURE IN THE BOTTLE FOR AT LEAST 8-10 YEARS.

200 CASES PRODUCED

WINEMAKERS: PAUL SCOTTO, MITCH COSENTINO

ALCOHOL: 14.5%

RS: 0.33%

6 84586 98053 8

pH: 3.27

TA: .60%

