

VINTAGE: 2017

Appellation: Napa County 75%, Lake County 25%

Сомрозітіом: Chardonnay 100%

Tasting Notes:

Citrus, clove and floral aromatics with subtle vanilla notes. Pineapple up front followed by a touch of quince with lemon essence. Crisply balanced and polished in the center. Medium-full bodied with bright acidity and a pleasant richness that is not fat, but add complexity.

WINEMAKING:

The grapes from both vineyards were directly pressed into tank where they were cold settled and racked clean. Fermentation was started in stainless, and then racked into French oak to complete the barrel fermentation. From that point the lees were stirred weekly for 14 months and then the lots were blended prior to bottling.

WINEMAKERS: Paul Scotto, Mitch Cosentino

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RS: 0.1%	TA: 6.4 g/I
Alcohol: 14.2%	РН: 3.36

PRODUCTION: 136 CASES

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