



Chardonnay

Grand Valley, 2023

100% Chardonnay

Vineyard Details

49.2% Riverside Vineyard Chardonnay, *Clone Wente, Planted 1991*

45.9% Vinelands Vineyard Chardonnay, *Clone Unknown, Planted 1999*

4.9% Riverside Vineyard Chardonnay, *Clone 352, Planted 1991*

Production Notes

In keeping with the traditional style of our Grand Valley Chardonnay, 73% of the original malic acid was converted with a microbial process that converts malic acid (think green apple acid) into lactic acid (think yogurt/dairy acid), which softens the acid profile and produces a rounder, silkier sensation on the palate. The remaining unconverted acid was preserved to add liveliness and freshness to the palate. Aged 8 months in 6.8% new French oak, 23.8% in previously used French oak and 69.4% stainless steel. Bottled 5/9/2024. 700 cases produced.

Technical Data

RS: 0.0 g/l | ABV: 13.6% | pH: 3.49 | TA: 5.9 g/l

Appellation: Grand Valley AVA

Harvest Dates:

Riverside Vineyard Chardonnay, Clone Wente - 9/6 and 9/8/2023

Vinelands Vineyard Chardonnay, Clone Unknown - 9/27/2023

Riverside Vineyard Chardonnay, Clone 352 - 9/8/2023

Winemakers: Bo Felton and Justin Jannusch

Winemaker's Notes

In the glass, the 2023 Chardonnay shows notes of green apple, lemon cheesecake and graham cracker crust and a touch of white flower. On the palate, the wine is very smooth but has a nice acid vibrancy and notes of white pear, ripe apple and a touch of grapefruit.



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ALCOHOL 13.6% BY VOLUME