

BARREL BURNER



CHARDONNAY

VINTAGE: 2016

APPELLATION: *Paso Robles*

ALCOHOL: 13.0%

OAK REGIMEN: *French Oak*

HARVEST DATE: *August 26 to October 7, 2016*

pH: 3.50

TA: 5.0 g/L

Winemaker Notes

With enticing aromas of apple blossoms, buttery brioche and white peach, our slightly floral Chardonnay integrates classic oak nuances of vanilla, clove and hazelnut with a luscious, creamy texture that lingers on the tongue. Notes of melon, citrus and honeysuckle further add to the complexity of this full-bodied Central Coast wine, which finishes with an alluring richness that will keep you coming back for more. A great match with white meats and cream-based foods, this Chardonnay is sure to please with or without food.

Production Method

The grapes entered the winery as cold as possible to preserve quality by being harvested at night. They were then gently whole cluster pressed, allowed the juice to settle for one day then racked; separating the juice from the solids. The juice was naturally fermented and racked when fermentation reached a dry level. The wine was then cellared in topped vessels before bottling.

