

BARREL BURNER



Chardonnay



VINTAGE: 2017

APPELLATION: Paso Robles

CASES: 2,093

ALCOHOL: 14.4%

pH: 3.23

TA: 5.3

WINEMAKER: Clay Brock

GRAPES

89% Chardonnay

9% Roussanne

2% Marsanne

HARVEST

Night picked at 24.5° Brix.

Whole cluster pressed.

FERMENTATION

BRG yeast

100% stainless steel fermented at 55°F

AGING

Aged 6 months on 25% medium plus new French Oak

100% Malolactic fermentation

AROMATICS

Big and full bouquet, crème brulee, tropical fresh fruit.

PALATE

Rich, full mouthfeel, toasted oak, melted butter, and French vanilla.

FOOD PAIRING

Herb Crusted Halibut with Sweet Pea Purée, Grilled Mustard Chicken, or Grilled Marinated Shrimp.

Nutritional Info. Available Upon Request.

