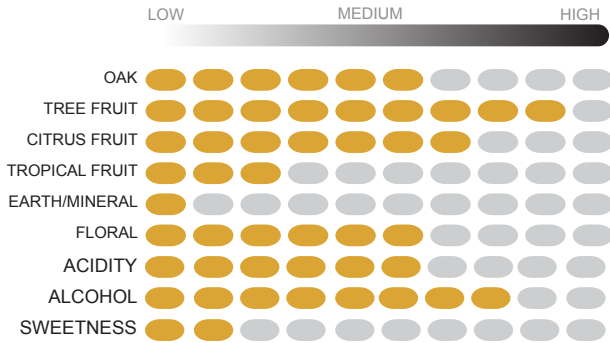




# CHARDONNAY 2016

## FLAVOR PROFILE



## DETAILS

BARREL

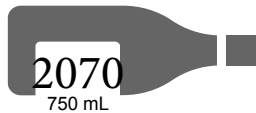


10 MONTHS  
FRENCH OAK

BOTTLED



PRODUCTION



## COLOR

Pale straw cone leading to pale straw rim



## TECHNICAL NOTES

Vineyard: El Camino Vineyard  
 Appellation: Santa Barbara  
 Elevation: 568 ft  
 Alcohol Content: 15.05%  
 Brix at Harvest: 25.1 | Harvest date: 9/24/16  
 Residual Sugar: .068% | Ph: 3.6  
 Fermentation: BBL Fermented | 30% Malolactic

## REGION & VARIETAL COMPOSITION



*“A full bodied, sensational chardonnay, this wine fills your nose with butterscotch, caramel corn and meyer lemon and washes over your palate with light minerality, toasted almonds and baked apples.”*

## PAIRINGS

Creme brulee, fresh bruschetta with goat cheese, fig and honey, or grilled fish.