



# Rosemary's Chardonnay

ARROYO GRANDE VALLEY

**Alcohol:** 13.9%

Residual Sugar: 0.8 Total Acidity: 8.3

pH: 3.20

Brix at harvest: 22.8

# Aging:

14 months sur lie in 32% new French oak barrels

### Vinification:

barrel fermented with native yeast

# **Soil Type:**

Lopez very shaly loam

## Aromas:

lemon verbena, white peach, wet sidewalk, cracked almond

#### Flavor Profile:

nectarine, beeswax, orange blossom water, Meyer lemon, peach skin

### Finish:

bright and juicy

Previous scores: 95 points / Vinous - 93 points / Wine Advocate - 95 points / Jeb Dunnick