



#### 2020

# Rosemary's Chardonnay

ARROYO GRANDE VALLEY

**Alcohol:** 13.9%

Residual Sugar: 0.49

**Total Acidity: 7.6** 

pH: 3.27

Brix at harvest: 23.5

### Aging:

14 months sur lie in 32% new French oak barrels

#### Vinification:

barrel fermented with native yeast

#### **Soil Type:**

Lopez very shaly loam

## 95 points | Vinous

Light, bright yellow-gold. Mineral-driven pear, orange and floral qualities on the intensely perfumed nose, along with a hint of iodine. Silky, focused and lively in the mouth, offering sharply defined citrus and orchard fruit flavors complemented by suggestions of fennel, sweet butter and honeysuckle. Shows excellent concentration as well as energy, and finished minerally, precise and very long, with repeating floral and pear notes.

## 94 points | Wine Enthusiast

Clean aromas of nectarine, Asian pear and honeysuckle are delicate yet expressive on the nose of this bottling. There's a firm and chalky tension to the palate, where pear, white melon and lemon flavors are amplified by hints of baking spice.