



Rosemary's Chardonnay

Alcohol: 13.9%

Residual Sugar: 0.49

ARROYO GRANDE VALLEY

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

Aromas:

lemon meringue, fusel, orange blossom

Flavor Profile:

nectarine, marzipan, fresh orange, lemon bar

Finish:

long and complex

Previous scores: 95 points / Vinous - 93 points / Wine Enthusiast - 94+ points / Jeb Dunnuck