

2018

Wild Thing Chardonnay

Sonoma County

Carol's Chardonnay is our golden-haired wild child, an exuberant and delectable mouthful of joy. Sourced from her estate vineyard in Dry Creek Valley, this vivacious white wine is a classic California Chardonnay with a delicate balance of richness and acidity to please all the Wild Things out there... Remember, you are what you drink!

Winemaker's Tasting Notes:	Tropical fruits like pineapple and a bit of guava, green apple, oak spice. Soft creamy mouthfeel, punctuated by bright acidity and a crisp finish. Very food compatible with chicken, pork or fish!
Harvest Dates:	September 20, 2018
Average Brix at Harvest:	23.8°Brix
Fermentation Characteristics:	Whole Cluster pressed and fermented by 5 different yeast strains. 100% barrel fermented, stirred <u>weekly</u> sur lie. About 90% went thru malo-lactic fermentation.
Oak contact:	100% spent 8 months in barrels— 9% 1-2 year old French, Acacia-wood 91% 3+ year old French
Alcohol:	13.5%
Residual Sugar:	0.4% (dry)
Total Acidity:	0.58 gm/100ml pH: 3.40
Varietal:	94% Chardonnay, 4% Marsanne, 2% Viognier
Appellation:	Dry Creek Valley - Sustainably Grown
Cases produced:	1165 cases
Bottling Date:	May 23, 2019
Release Date:	September 1, 2019

