



DE LOACH
VINEYARDS

The Russian River Valley Original



APPELLATION:
Central Coast

ALCOHOL:
13.5% by volume

pH:
3.52

TITRATABLE ACIDITY:
4.7 g/L

2018 CENTRAL COAST CHARDONNAY

IN THE VINEYARD

At DeLoach Vineyards we strive to produce distinctive wines that spotlight unique *terroirs* in a socially and environmentally responsible way, practice sustainable viticulture and utilize minimally intrusive winemaking techniques. The grapes for our 2018 Chardonnay were carefully chosen from cool, fog-influenced vineyards sustainably farmed throughout the Central Coast AVA.

CONVERSATIONS WITH THE WINEMAKER

The grapes for our 2018 Central Coast Chardonnay were selectively harvested at night before undergoing a cold fermentation for 18 days and being aged on lees in 100% stainless steel. The lees were stirred weekly to provide a nice creaminess to the mid-palate and to perfectly accentuate the wine's naturally bright acidity.

TASTING NOTES

Our 2018 Central Coast Chardonnay opens with captivating aromas of Granny Smith apple, white peach and citrus notes. Lively flavors of passion fruit, honeysuckle and a touch of Meyer lemon coat the balanced palate. Crisp acidity and a creamy texture round out this beautiful Chardonnay.

Jean Charles Boisset

JEAN-CHARLES BOISSET
Proprietor

Brian Maloney

BRIAN MALONEY
Winemaker