

**JCB**  
by Jean-Charles Boisset

2018 **N°33**

## Chardonnay

**Rhythmic • Dashing • Ethereal**

**Grape Variety:** 100% Chardonnay

**Region:** Russian River Valley

### Winemaking Notes:

Aged in 100% French oak

- 30% new oak

- aged for 17 months

100% Malolactic Fermentation

Bottled Unfiltered

Alcohol: 14.5%

pH: 3.38

T/A: 6.4 g/L



**Tasting Notes:** In the glass, the 2018 No. 33 is silky gold in color and opens with inviting scents of white peach, jasmine and vanilla. This medium-bodied chardonnay brings flavors of citrus, pear, butter cookies and crème brûlée with a hint of almond. The finish is long and creamy.

**What The Number 33 Signifies:** The N° 33 has always been a significant number for Jean-Charles Boisset. To him, it is the number that symbolizes the pinnacle of one's achievements or the zenith of what something could be. With the creation of this wine, Jean-Charles celebrated the ultimate California Chardonnay; it represents the ultimate style of what all Chardonnay aspires to be!

Our N° 33 Russian River Valley Chardonnay opens with aromas of cream and lemon that are accented by just a touch of minerality. This is a well-structured, balanced Chardonnay with an intense, long finish. A truly **RHYTHMIC, DASHING** and **ETHEREAL** wine.