



R COLLECTION CHARDONNAY 2018



TECHNICAL NOTES

ALCOHOL: 13.5%

PH: 3.53

TA: 5.4 g/L

APPELLATION: CALIFORNIA

IN THE VINEYARD

The R Collection Chardonnay is sourced from the finest vineyards throughout California, with each area adding a unique layer into the overall taste profile. Minimally intrusive winemaking techniques allow the true California terroir to shine through in every glass poured and bottle enjoyed.

ABOUT THE VINTAGE

2018 was a near picture-perfect growing season that began in late February followed by a mild Spring yielding uniform grape clusters. Temperatures remained moderate to cool throughout the season with 2018 being considered one of the coolest vintages of the past decade. The cooler temperatures allowed for a longer hangtime resulting in an even and temperate harvest.

WINE PROFILE

Our 2018 R Collection Chardonnay is an exceptionally balanced and crisp Chardonnay fermented in stainless steel tanks with only a very small amount of oak, providing a nice alternative to the heavier oaked Chardonnays. It was fermented at the cool temperature of 60° F which maximizes varietal characteristics and aged in steel tanks for 6 months. This Chardonnay opens with fresh citrus aromas with a tropical fruit note and touch of vanilla. With an herbaceous mouthfeel, this wine displays a nicely balanced acidity and culminates in an elegant finish that makes it the perfect pairing with a variety of dishes.