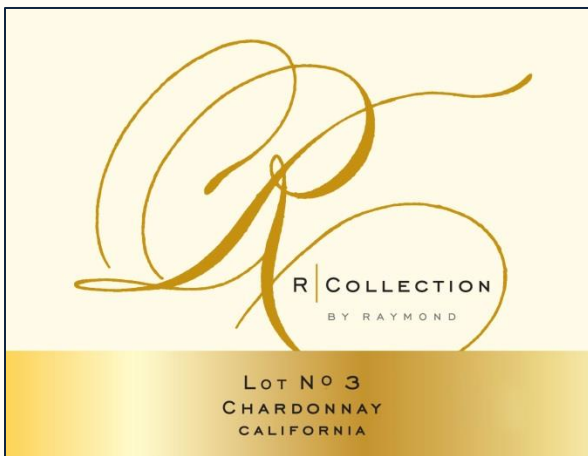




R COLLECTION CHARDONNAY 2016



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

The 2016 vintage across California was a near-perfect growing season. A mild winter and spring led to a steady mild July and August, followed by warm days at the end of the season for the perfect ripeness. With warm days and cool nights in the summer, grape growers were able to maintain ideal acid levels with balanced, concentrated fruit flavors.

TECHNICAL NOTES

ALCOHOL: 13.5%

PH: 3.5 |

TA: 5.8 g/L

APPELLATION: CALIFORNIA

WINE PROFILE

Our 2016 R Collection Chardonnay is an exquisitely balanced and crisp Chardonnay primarily fermented in stainless steel tanks and only a very small amount of oak, providing a nice alternative to the heavier oaked Chardonnays. It also underwent a partial malolactic fermentation which develops a gentle creaminess but also retains some acidity for freshness. It opens with a fresh, floral nose with bright citrus notes and balanced with a touch of vanilla. With a crisp mouthfeel, this wine displays a nicely balanced acidity and culminates with a smooth finish that makes it the perfect pairing with a variety of dishes.