

CHEV.

CHEV 2019 Russian River Valley Chardonnay

Cases Produced: 592

Alcohol: 14.3%

pH: 3.54

Fermentation: 9% Concrete Egg | 16% Concrete Amphora | 25% new French oak | 50% once filled French oak

Time in barrel: 14 months | 20% new French oak | 28% used French oak | 10 months aged in Concrete Egg and Amphora then split evenly between used French oak and stainless steel.

TASTING NOTES:

Nose: Bartlett pear, apricot tart, orange blossoms and crushed slate.

Mouth: Fresh papaya, spiced apricot, and light crème caramel accented with freshly grated nutmeg. An opulent texture balanced by lively acidity, reminiscent of fresh, lively cream washing over the palate. A pure minerality and long, resonating finish ending with bright notes of citrus.

Recommended Drinking Time: Ready to enjoy now, although will reach optimal expression in 1-3 years and cellar well over the next 5 years.

