



## 2018 Barrel Fermented Chardonnay

We created Harken Chardonnay because we missed that rich, oaky taste of Chardonnays gone by. At some point, someone decided that those great toasty notes and buttery finish went out of style. We think that's crazy. So we brought it back.

Honoring the days when things were done right—including the art of winemaking

100% barrel fermented, 100 % malolactic, 7 months in 60% American/40% French oak

## Tasting Notes

This rich Chardonnay exhibits a classic profile of tropical fruit and Bosc pear alongside warm oak aromatics. The luscious palate suggests crème brûlée and buttered toast, and finishes with fresh acidity.

## Technical Information

VINTAGE	2018
APPELLATION:	California
ALCOHOL:	14.5 %
TA:	.56
pH:	3.65
RS:	.70
RELEASE DATE:	June 2019

