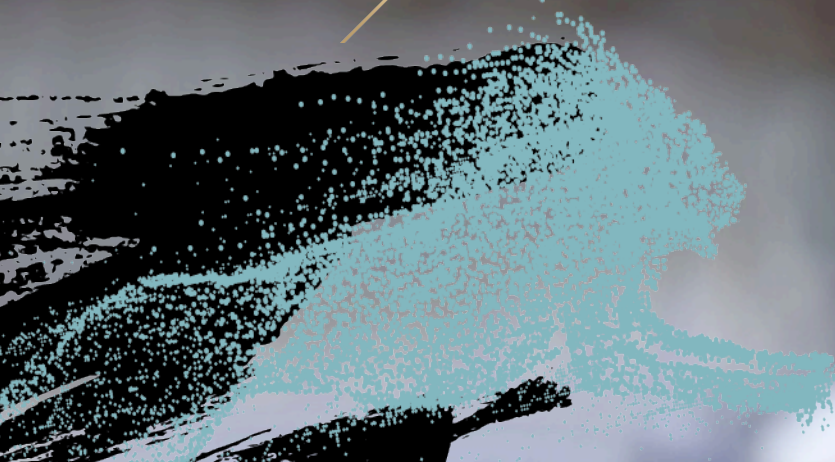




CHARLES WOODSON'S

# INTERCEPT



## CHARLES WOODSON'S INTERCEPT

### 2018 Chardonnay

We like to blend warm area and cool area Chardonnay from Paso Robles together to create balance, acidity and rich fruit forward flavors. Our Chardonnay was brought in during the early morning hours and whole cluster pressed. The juice was fermented in a blend of French, European, and American oak barrels, undergoing partial malolactic fermentation and aged sur lie for 6 months.

### Tasting Notes

This Chardonnay is bright straw-gold in color, medium-bodied with notes of apple, peach and baking spices with a toasty oak finish and balancing acidity. Enjoy with seafood, roasted chicken, and fresh summer salads.

### Information

Vintage	2018
Appellation	Paso Robles
Alcohol	14.5
TA	5.9 g/L
pH	3.46
Composition	100% Chardonnay (Adelaida and Templeton)

