

OUTLOT

WINES

2017 CHARDONNAY



WINE DATA

Producer

Outlot Wines

Region

48% Alexander Valley,
42% Dry Creek Valley,
10% Mendocino County,
California

Country

United States

Wine Composition

90% Chardonnay,
10%
Gewürztraminer

Alcohol

14.2%

Residual Sugar

3 G/L

Total Acidity

6.1 G/L

pH

3.51

DESCRIPTION

The color is a medium pale golden yellow with aromas of pear, fig, and tropical fruit showcasing the wine's fruit intensity. Stone fruit flavors are complemented by pretty notes of balanced oak. Undertones of butterscotch and vanilla provide complexity. The initial creaminess on the palate evolves into a crisp finish.

WINEMAKER NOTES

The 2017 harvest commenced in early August and due to cooler weather, continued slowly. The grapes were harvested in the morning and whole cluster pressed. Following fermentation in French oak barrels, the wine was allowed to remain in contact with the yeast lees for the entire nine-month maturation period and stirred periodically in order to integrate the nutty deep flavors of the lees into the wine. Approximately half of the blend underwent malolactic fermentation.