



2018 CHARDONNAY

WINE DATA

Producer

Geyser Peak

Region

California

Country

United States

Wine Composition

90% Chardonnay,

10% Viognier

Alcohol

13.5%

Total Acidity

6.2 G/L

Residual Sugar

5.0 G/L

pH

3.56

DESCRIPTION

The color is pale straw with light yellow hues. The nose shows ripe peach with lemon, hazelnut and vanilla, typical of the Geysers Peak style. These are complemented by subtle nuances of toasted barrel, buttery malolactic and vanillin characters. The palate shows a bright and balanced mix of stone fruit, Crème Brûlée, and toffee that round out a delicate finish. Fruity, floral, and delicately toasty, our Chardonnay is versatile in food pairings and appropriate for serving in all seasons.

WINEMAKER NOTES

Following a long growing season, characterized by moderate temperatures throughout the spring and summer, California's 2018 harvest played out like a dream. The harvest began about two weeks later than previous years, but was more in line with normal timing in the years before the drought. The vintage shows exceptional quality, thanks to consistent growing conditions and cooler temperatures, which allowed the grapes to mature slowly.

The plush mouth-feel of Chardonnay makes it a pleasure to sip on its own or pair with lighter dishes. In crafting this wine we look to incorporate elegant oak aromas and flavors as well as a touch of creaminess to the palate. Monthly lees stirring builds mouth-feel and texture to add dimension and partial malolactic fermentation helps round out the palate and balance the creamy finish. Diverse fruit sources and the use of French Oak enhance the floral aromatics and give structure to the palate without contributing excessive weight.

SERVING HINTS

Pairs well with lemon and rosemary chicken, spicy dishes, seared halibut, Fettuccine Alfredo, and softer cheeses like Brie or Camembert.

