

Carneros Ranch

2018

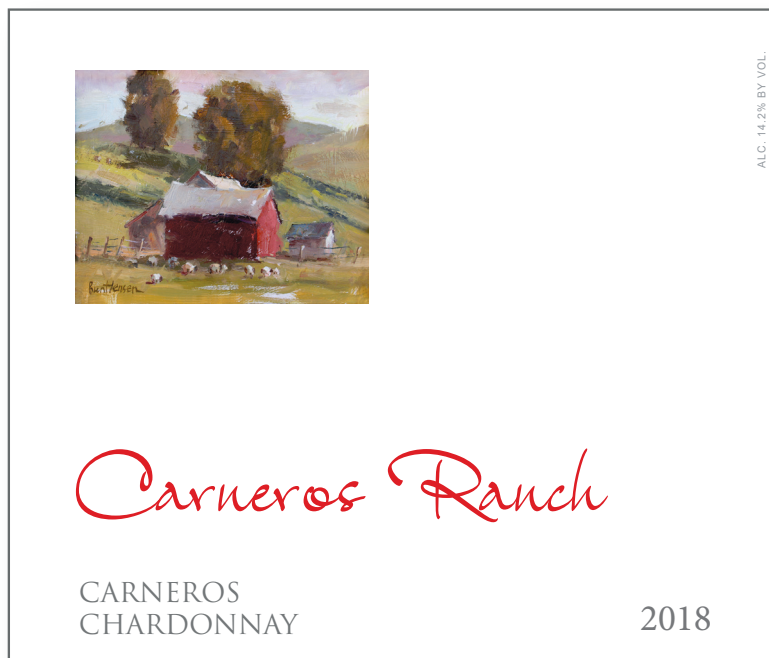
CARNEROS
CHARDONNAY

CARNEROS RANCH CHARDONNAY

The Carneros Appellation is located at the southern boundaries of Napa and Sonoma counties. Since it received its official AVA status in 1983, it has become synonymous with world class Chardonnay.

Carneros experiences cool, windy summer days that begin and end with a blanket of fog sweeping across the area from the San Francisco Bay. These conditions allow the grapes to mature at a leisurely pace, leading to more flavorful and fruit driven wines.

In our Carneros Ranch Chardonnay, you'll notice bright, crisp, and clean aromatics that burst from the glass. On the palate, green apple and citrus flavors combine with a touch of French oak and a soft, creamy texture that balances the acidity, drawing attention to the livelier flavors of the varietal.



FRUIT AT HARVEST:
PICKING DATES: SEPT. 4 - 20, 2018
BRIX (AVERAGE): 25.8°
T.A.: 6.68 G/L
PH: 3.43
FERMENTED AT: 60° F
AGING: 10 MONTHS IN FRENCH OAK

FINISHED WINE: ALCOHOL:
14.04%
T.A.: 7.1 G/L
PH: 3.43
RESIDUAL SUGAR: DRY