

GIRASOLE

Vineyards

2017 Chardonnay



Appellation:
Mendocino County

Harvest Brix:
24.7

pH/TA:
3.48/.60

Alcohol:
14.5%

UPC Code:
8-18808-00201-6

Bottled:
May 2018

Cases:
2500

Pale yellow in color, this bright and sunny Chardonnay draws you in with its aromas of lemon verbena, peach, white nectarine and baked pear. It is crisp and refreshing, with flavors of citrus and lime zest and ripe honeydew melon. Its long, clean lychee fruit finish is both quenching and delightfully zesty!

Fermentation was 100% stainless steel, with just a hint of barrel aged Chardonnay in the final blend to add richness and complexity to the finish. The wine did not go through malolactic fermentation, thereby preserving its brisk and refreshing acidity.



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Family Owned Since 1955 • Vegan Friendly
Made with Certified Organic Grapes

www.girasolevineyards.com