

GIRASOLE

Vineyards

2018 Chardonnay



Appellation:
Mendocino County

Harvest Brix:
24.5

pH/TA:
3.42/.60

Alcohol:
14.5 %

Bottled:
May 2019

Light straw in color, this wine offers up aromas of lemon-lime, kiwi fruit and Granny Smith apples. An elegant, creamy note lies gently on the additional aromas of vanilla and lightly roasted almonds. A beautiful rich, mouth-filling entry is followed by gentle flavors of citrus and lightly toasted oak.

Fermentation was 100% stainless steel, with just a hint of barrel aged Chardonnay in the final blend.



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

www.girasolevineyards.com