



Domaine Sonoma Chardonnay



Varietal: 100% Chardonnay

Elevation:

Practice:

Dry Extract:

Appellation: Sonoma, California

Production:

Alcohol: 13%

Acidity: .74%

Residual Sugar: 24.2

pH Level: 3.21



Tasting Notes:

Crisp, dry Chardonnay with hints of grapefruit, apples, and vanilla with a smooth, long full finish while keeping the aroma and flavors of the Chardonnay grape.

Aging:

We aged the wine for four months with a minimum of French oak prior to bottling. The oak added just a hint of vanilla bean as well as adding additional texture

Winemaking:

Grapes were harvested with lower sugar levels, higher acids, and were stainless steel fermented resulting in a clean crisp citrus infused Chardonnay grape.

Food Pairing:

Accolades: