

# BARREL BURNER

## Chardonnay



**VINTAGE:** 2017

**APPELLATION:** Paso Robles

**CASES:** 2,093

**ALCOHOL:** 14.4%

**pH:** 3.23

**TA:** 5.3

**WINEMAKER:** Clay Brock

### GRAPES

89% Chardonnay

9% Roussanne

2% Marsanne

### HARVEST

Night picked at 24.5° Brix.

Whole cluster pressed.

### FERMENTATION

BRG yeast

100% stainless steel fermented at 55°F

### AGING

Aged 6 months on 25% medium plus new French Oak

100% Malolactic fermentation

### AROMATICS

Big and full bouquet, crème brulee, tropical fresh fruit.

### PALATE

Rich, full mouthfeel, toasted oak, melted butter, and French vanilla.

### FOOD PAIRING

Herb Crusted Halibut with Sweet Pea Purée, Grilled Mustard Chicken, or Grilled Marinated Shrimp.

Nutritional Info. Available Upon Request.

