

BARREL BURNER

Chardonnay



VINTAGE: 2018

APPELLATION: Paso Robles

CASES: 6,342 cases

ALCOHOL: 13.5%

pH: 3.46

TA: 4.40

WINEMAKER: Clay Brock

GRAPES

100% Chardonnay

HARVEST

Night picked at 23.3° Brix.

Whole cluster pressed.

FERMENTATION

Montrachet, M2, BRG, and EC1118 yeast

100% stainless steel fermented at 55°F

AGING

Aged 6-8 months on 25% new American Oak

100% Malolactic fermentation

AROMATICS

Fig, apple, browned butter, mineral notes and toasty oak.

PALATE

Broad, rich and generous with persistent apple flavors framed by oak and hints of butter.

FOOD PAIRING

Shrimp scampi, Fettuccine Alfredo, Grilled Chicken or fish, vegetables with curry.

Nutritional Info. Available Upon Request.

