

BARREL BURNER

DOUBLE OAK

Chardonnay

VINTAGE: 2021

APPELLATION: Paso Robles

ALCOHOL: 15.0%

pH: 3.31

TA: 6.43g/L

WINEMAKER: Roxie Ward

GRAPES

100% Chardonnay

FERMENTATION

CY3079 yeast

100% stainless steel fermented at 55°F

AGING

- Aged sur lie for 4 months on 85% light and medium toast levels of new French and American Oak
- The wine was racked off lees and placed onto 80% new medium and heavy toast oak for another 1½ months
- 100% Malolactic fermentation

AROMATICS

Seducing aromas of brown sugar, caramel, toasted almonds, and baked apples get released with every glass swirl.

PALATE

Big, rich, and full-bodied with flavors of toffee, butterscotch, and toasted oak with a long finish.

FOOD PAIRING

Crab Legs, Baked Chicken with Cream Sauce, Grilled Shimp, or Paella



Nutritional Info. Available Upon Request.

