

# A+D

*Anthony & Dominic*

## 2018 NORTH COAST CHARDONNAY

### Winemaking:

Hand harvested and moved through a 58°F fermentation using a Chardonnay yeast to enhance the bright fruit character. Aged six months in neutral French and American oak barrels. Complex citrus fruit flavors and aromas with a slight hint of oak highlight this crisp, clean release. The light straw color hints at the fresh, appealing flavor profile and delicate oak accents.

Composition: 100% Chardonnay

Alcohol: 13.0%    TA: 0.61%

pH: 3.51        RS: 0.38%

Vineyard Source: North Coast

Taste Profile: Bright fruit flavor, delicate oak accents

Color: Light straw

Finish: Crisp and clean

