



# Auspicion Chardonnay



**Varietal:** 100% Chardonnay

**Elevation:** 125-250 m

**Practice:** Sustainable farming techniques, no use of harmful chemicals or pesticides.

**Dry Extract:**

**Appellation:** Napa, Lodi, Monterey, California, USA

**Production:** 4,000 cases

**Alcohol:** 13.5%

**Acidity:** 5.1 g/L

**Residual Sugar:** 4.5 g/L

**pH Level:** 3.72



## Tasting Notes:

A fresh, easy-drinking wine defined by flavors of ripe pineapple, apple and pear, balanced by a touch of creaminess that coats the palate. With a kiss of oak and bright acidity to match, this well-balanced Chardonnay is one of California's best values.

## Aging:

Gently harvested throughout September as each vineyard site reaches optimal ripeness. The wine is racked into used French oak barrels and ages for 6 months before bottling.

## Winemaking:

Freshly harvested grapes are gently pressed and destemmed before transfer to stainless steel tanks. A long, cool maceration ensues over the course of the next 3-4 days to create balance and increase flavor extraction. Thorough malolactic fermentation occurs as well, contributing to the buttery finish. A brief period of rest on the fine lees adds further depth and creaminess.

## Food Pairing:

Enjoy with salads, sushi, pasta, chicken and fresh seafood.

## Accolades:

2015 Ultimate Wine Challenge – 91 pts