

## 2012 CHARDONNAY

Varietal Composition 100% Chardonnay Final Chemistry TA: 2.6g/L pH: 3.44 Alcohol: 14.3% Residual Sugar: 0.2%

**Appellation** Coombsville

**Bottled** September 13th, 2013

Cellaring 12 months in 15% new French oak Released April 1st, 2014

Production 369 cases

Price \$45.00

## **Sensory Profile**

Creamy texture with ripe pear, citrus, lemon curd/lemon rind. Rich, intense and structured on the palate with mouthwatering minerality, lush mid-palate and bright refreshing acidity in the lingering finish.