



## 2019 BARREL-AGED CHARDONNAY | \$45

Tempting | Timeless | Traditional  
 Our take on a well-respected classic.

*Aging:* 14 months – 30% New French/Hungarian Oak

*Wine Composition:* 100% Chardonnay

*Case Production:* 188

*Alcohol:* 13.95%

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### Winemaker Note

Our first barrel-fermented vintage shows off an abundance of ripe fruit and refreshing acidity thanks to a very dry growing season. Dry farming without irrigation causes our vines to seek "survival mode," concentrating all of their energy on fruitset and forgoing all vegetative endeavors. This also allows for an open canopy and less need to drop fruit.

### Nose

Buttered popcorn and new oak.

### Palate

Baked apple, toasted nut, caramel, and crème brûlée. Supple, full mouthfeel and broad, creamy textures on the finish. Layering in just enough acidity to add complexity and depth, this wine showcases as very balanced.

### Pairings

Pure indulgence. Triple cream cheeses, crab legs with butter, pasta with alfredo sauce, seafood risotto.

