



## 2020 BARREL-AGED CHARDONNAY | \$42

Golden | Toasted | Harmonious  
Showcasing compelling brightness and balance.

*Aging:* 12 months – 30% New French and Hungarian Oak

*Wine Composition:* 100% Chardonnay

*Case Production:* 113

*Alcohol:* 13.5%

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### Winemaker Note

This vintage kept us on our toes with an early bud break that looked quite promising until a complete freeze mid-May. Typically, our constant hillside wine would protect us from a frost event such as this, but 16-degree weather over several hours created a cold vortex around the grapes, costing us 30% of our primary shoots. Thankfully, we saw a fruitful secondary budding that enjoyed a long, cool growing season. Gentle winemaking produced a wine more feminine in nature with tons of structure, balance, and complexity.

### Nose

Toasted nut, vanilla, and oak.

### Palate

Classically creamy. Robust in flavors of stone fruit and citrus. Delight in a surprising brightness thanks to its apparent, yet controlled, acidity. Round, smooth, and focused. A wine with great aging potential.

### Pairings

The richness found in this wine will pair lovely with a succulent fatty fish such as salmon or even swordfish. Looking to indulge further? Pour a glass next to banana pudding or caramel cake.

