

2018 JOHN CELLARS CHARDONNAY

John Cellars Cabernet Sauvignon is dedicated to and inspired by our memories of our dear friend John. It reflects his passion for high quality wines that represent their regions. With its aroma of black currant and vanilla, this wine pairs well with braised short ribs and other hearty meats.

just wine points 95+
because nothing else matters

WINEMAKING NOTES

The John Cellars Chardonnay is whole cluster pressed to tank where it undergoes a 48 hour cold settle at 45 degrees F. Post settling it is racked to Stainless Steel tank where it is inoculated and fermentation begins. The wine is then transferred to French Oak and the remainder where it is aged and fermented in French Oak barrels. Post aging the wine is blended together where the bright fruit and citrus aromas come together with subtle hints of vanilla and sweet oak to give balance and life to this elegant Chardonnay

TECHNICAL INFORMATION

Blend: 100% Chardonnay

Aged: 25% New French Oak, 75% Neutral French Oak

Alcohol %: 13.5

