

2018 LION'S RIDGE CHARDONNAY

WINEMAKING NOTES

The Lion's Ridge 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. 20% of the wine is then transferred to French Oak and the remainder is fermented in Stainless Steel tanks. 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.

TASTING NOTES

Color: Medium Straw, Golden

Aroma: Creamsicle, Vanilla, Honey

Flavor: Lemon Merengue, Sweet Oak, Crisp Gala Apples

Structure: Soft Tannins, Moderate Acidity, Long Finish

Pairing: Chicken Caesar Salad, Beer Battered Fish and Chips

TECHNICAL INFORMATION

Blend: 100% Chardonnay

Aged: 6 Months on 20% New French Oak, 80% Stainless Steel Tanks

