



2017 CHARDONNAY California

The Simple Life Chardonnay is a pretty, subtle style of Chardonnay emphasizing bright fruit flavors and balanced acidity. The wine opens with aromas of fresh pear, ripe melon, Meyer lemon zest alongside floral blossom notes. The attractive aromas come alive on the juicy palate with delicious pear, tart mandarin, toasted almond, and vanilla crème flavors that work well with the mineral notes and bright acidity of the wine.

WINEMAKING

At harvest, the Chardonnay grapes were picked at optimum ripeness and received at the winery in the cool morning hours. Only 50% of the Chardonnay was fermented with oak while the remainder was fermented in stainless steel to preserve the bright fruit character in the wine. This Chardonnay does not go through malolactic fermentation, building mouthfeel and creaminess. The Chenin Blanc and Viognier in the blend does not go through the malolactic fermentation, again allowing it to maintain its lively acidity and pure, bright fruit character. This wine is meant to showcase fruit from the premier California vineyards selected for this Chardonnay wine.

THE SIMPLE LIFE PHILOSOPHY

We treasure this small town, California life and its simple pleasures—like walking downtown and shopping at family-owned grocery stores, cooking with fresh ingredients from local farms, and drinking wine made by our family and friends who have been here for generations. We created these wines for the people who enjoy the simple things in life: friends, family and a glass of wine.

VARIETAL BLEND	92% Chardonnay	VINTAGE	2017
	8% Viognier	ALCOHOL	14.5%
APPELLATION	CALIFORNIA	PH	3.71
	92% Lodi 8% Clarksburg	TA	6.5 g/L