



2018 CHARDONNAY California

The Simple Life Chardonnay is very approachable with lifted aromas of ripe pear, Honeydew melon, Meyer lemon zest and fresh stone fruit. The attractive bouquet on the nose rings true on the palate where juicy, tropical fruit flavors work well with the soft vanilla custard and toasted almond notes. The wine is well-balanced with bright fruit, creamy texture and a crisp mineral finish lingering on the finish.

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. The majority of the Chardonnay goes through malolactic fermentation, building mouthfeel and creaminess. The Chenin Blanc and Viognier in the blend does not go through the malolactic fermentation processing allowing it to maintain its lively acidity and pure, bright fruit character. This wine is meant to showcase high-quality, vibrant fruit from premier California vineyard regions including, Lodi, Clarksburg, Mendocino, and Sonoma counties.

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 that enjoy the simple things in life: friends, family and a glass of wine.

VARIETAL BLEND	80% Chardonnay 11% Chenin Blanc 9% Viognier	VINTAGE	2018
		ALCOHOL	14.5%
APPELLATION	CALIFORNIA 69% Lodi, 21% Clarkburg, 5% Mendocino, 5% Sonoma	PH	3.52
		TA	5.6 g/L