

# HAYES VALLEY CHARDONNAY

## VINEYARDS AND HARVEST

Vineyards: 80% Castoro Vineyard, 20% Scheid Vineyards

Harvest Date: September 5-15, 2016

Average Brix at Harvest: 23.5

pH: 3.55

TA: 0.66

RS: 0.10 g/L

## WINEMAKING

Hand-picked and hand-sorted

Whole-cluster pressed to stainless settled in tank for 48 hours

Racked and inoculated

80% Fermented and aged in 100% Stainless Steel tanks

20% Fermented and aged in 100% New French Oak

## AGING AND BLENDING

6 months in 20% New French Oak

Blend: 100% Chardonnay

## BOTTLING

Bottle Date: April 4, 2017

Alcohol: 13.5%

Cases Produced: 1,843

## TASTING NOTES

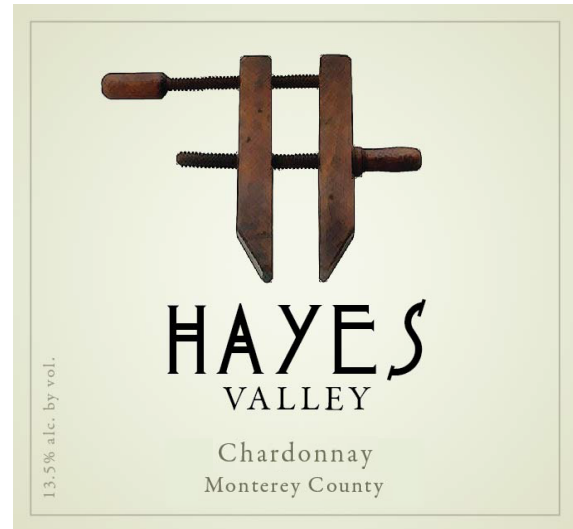
**Color:** Medium straw, golden

**Aroma:** vanilla, creamsicle, honey

**Structure:** soft tannins, moderate acidity, long finish

**Flavors:** lemon meringue, sweet oak, crisp gala apples

**Pairing:** chicken Caesar salad, beer battered fish and chips



FAMILY-OWNED • CERTIFIED SUSTAINABLE

[www.hayesvalleywine.com](http://www.hayesvalleywine.com)