



UNOAKED
2018 CHARDONNAY
KNIGHTS VALLEY, SONOMA COUNTY

Winemaking

Grapes are hand-harvested at night and delivered to the winery where they are sorted, destemmed, and pressed cold to preserve freshness and aromatic intensity. The juice is cold settled and fermented in tank for 14 days before transferring to stainless steel barrels. The wine remains without stirring or malolactic fermentation for six months before bottling.

Tasting Notes

Crisp and bright, this bracing wine showcases the beauty of Chardonnay fruit from our estate vineyard. Fresh aromas of Meyer lemon and flower blossoms are echoed on the palate and joined by lush flavors of pear and apple. Enjoy with everything from summer salads to spicy Asian cuisine.

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| AVA | Knights Valley |
| Vineyard | Knights Bridge Estate Vineyard |
| Block | 8 |
| Variety | 100% Chardonnay |
| Harvest Date | September 10, 2018 |
| Barrel Aging | 100% Stainless Steel |
| TA | 5.2 g/L |
| pH | 3.60 |
| Alcohol | 13.5% |
| Bottling Date | April 8, 2019 |
| Release Date | March 1, 2020 |
| Cases | 131 |
| Price | \$30 |