## Paris Valley Road 2021 Chardonnay





APPELLATION: Central Coast, California

WINEMAKING: We sourced our 2021 Central Coast Chardonnay from vineyards all along the coast, from the Santa Lucia Highlands to Santa Barbara County. Once picked, each lot was pressed and fermented in stainless steel at a low temperature to help preserve the soft fruit aromatics. Aging the wine in stainless for only five months and a partial secondary fermentation creates a wine with fresh approachability.

Tasting Notes: A full-bodied aroma of guava, sweet cream, caramel, and fresh popcorn gives a sense of sweet and savory tones. This wine opens smoothly on the entry and builds to match the level of fullness from the aroma. Flavors of fresh lemon zest and starburst candy build into the midpalate and transition to a juicy, acidic finish, making it an excellent food pairing wine.

## TECHNICAL NOTES:

pH 3.5 Malolactic Fermentation 0%

Residual Sugar .044 g/100mL
Total Acidity .72 g/100mL
Alcohol 14.1%

Composition: 100% Chardonnay

BOTTLING DATE: June 16, 2022

Suggested Aging: Enjoy now or cellar through 2024



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