

# WINDEMERE 2016 'MACGREGOR' CHARDONNAY



**APPELLATION:** Edna Valley, CA

**WINEMAKING:** Hand picked off of our historic MacGregor vineyard in the heart of the Edna Valley, this Chardonnay goes direct to press upon arrival at the winery. Juice is lightly pressed into tank, where it cold settles for a day before being put into a mix of new and used French oak barrels. This old world style Chardonnay goes through primary and secondary fermentation in barrel, and is then topped up and barrel aged for about 8 months. This aging on lees helps elongate the mouthfeel to pair perfectly with the natural acid this vineyard site produces.

**TASTING NOTES:** The aroma of this 2016 MacGregor Vineyard Chardonnay is subtle yet elegant, with Meyer lemons, honeysuckle, and orange blossoms showing themselves up front. After opening up the aroma begins to exude hints of clove and cinnamon. Bright, fruit driven acid welcomes you upon your first sip, and slowly transitions to a round and supple mid palate, with light hints of French oak spice complementing the fruit all the way to a smooth finish.

<b>TECHNICAL NOTES:</b>	pH - 3.72
Malolactic Fermentation - 100%	Residual Sugar - .89g/100mL
Total Acidity - .54g/100mL	Alcohol - 14.5%

**SUGGESTED AGING:** Enjoy now or cellar through 2024

## Windemere

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