Windemere 2017 'MacGregor' Chardonnay



APPELLATION: Edna Valley, CA

WINEMAKING: This Chardonnay is hand-picked from our historic MacGregor Vineyard in the Edna Valley. Lightly pressed and barrel fermented and aged in 32% new French oak for 7 months.

TASTING NOTES: A classic approach to Chardonnay, the 2017 vintage expresses bright notes of green apple and lemon rind with hints of fresh French bread lingering in the background. Upon sipping you'll find balanced acid leads to a well-rounded finish with hints of butterscotch. Enjoy this crisp and balanced Chardonnay as an aperitif, with aged cheeses, or your favorite entrée.

TECHNICAL NOTES: Malolactic Fermentation - 100% Total Acidity - .55g/100mL pH - 3.52 Residual Sugar - .016/100mL Alcohol - 14.5%

Vindemere

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