

Chardonnay RESERVE 2016

Blend: 100% Chardonnay

Alcohol: 14.4% abv **TA:** 5.25 g/L **pH:** 3.94

Case Production: 102 cases

Date Bottled: 6/27/17

Grape Source(s): Upland Vineyard, Snipes Mountain AVA, WA

Aging: 5 months sur lie in 100% new French barrels

Winemaker Notes: The 2016 vintage began remarkably hot in the spring but cooled off by summer. This extended hang time allowed for both gradual and even ripenin - perfect weather for developing ripe flavors and expressive aromatics. After hand picking, the grapes were pressed at low pressure to avoid harsh phenolics. We fermented and aged our reserve lot in 100% new French oak barrels from the Pays de la Loire region of France and allowed a partial malolactic fermentation for added softness - stopping the MLF before the formation of diacetyl to avoid a buttery flavor profile. Stirring the lees for 5 months post fermentation was the final touch resulting in a rich and creamy mouthfeel.

Tasting Notes: Mouth-coating with luscious flavors of poached pear and warm butterscotch through the finish.

Awards:

Platinum - 2019 Great American International Wine Competition

Pairing Suggestions:

- Grilled lobster with butter sauce
- Roasted chicken
- Soft cheddar cheeses

Price: \$22.00

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Last updated: 7/1/2019