

# Chardonnay UNOAKED 2018

**Blend:** 100% Chardonnay

**Alcohol:** 12.5% abv **TA:** 6 g/L **pH:** 3.58

**Case Production:** 356 cases

**Date Bottled:** 7/9/19

**Grape Source(s):** Weyns Vineyard, Columbia Valley, WA

**Aging:** 100% stainless steel

**Winemaker Notes:** The 2018 vintage in Washington state had near-perfect growing conditions from bud-break until the end of harvest. This exceptional harvest weather gave our Chardonnay grapes great flavors and balanced chemistry. After hand picking, the grapes were pressed at low pressure to avoid harsh phenolics. Careful to keep oxygen exposure to a minimum, we fermented and aged the wine in 100% stainless steel, resulting in a fresh, aromatic style of Chardonnay.

**Tasting Notes:** Our unoaked Chardonnay is crisp, fresh, and fruit forward.

**Awards:**

Double Gold - 2020 San Francisco Chronicle Wine Competition

Gold - 2019 San Francisco International Wine Competition (91 pts)

**Pairing Suggestions:**

- Crab Cakes with Remoulade
- Sushi and Saschimi
- Steamed Mussels or Clams
- Chicken Marbella
- Soft Cheddar Cheeses

**Price:** \$25.00

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Last updated: 1/26/2020