

2012 RESERVE CHARDONNAY

LIMESTONE VINEYARD | TWENTY MILE BENCH VQA



THE NOTES :

The 2011 vintage created classic Chardonnays with refreshing acidity and elegant minerality. Our Reserve Chardonnay, made with the highest quality fruit from our very own Limestone Vineyard, is no exception. The medium-bodied Chardonnay was barrel-fermented using indigenous yeasts and aged 12 months in French oak. The nose is pretty, with enticing notes of white flower, tropical fruit, a hint of flirtiness. On the palate, apple and ripe pear dominate, rounded out by lush texture alluding to stonefruit and pineapple, a hint of oak spice and a pleasing finish.

THE PAIRINGS :

With its refreshing notes of apple and tropical fruit, lush body and toasty well-integrated oak, this versatile Chardonnay pairs beautifully with seafood, fish, poultry or vegetarian fare. Enjoy it with grilled lobster, seafood risotto or butternut squash gnocchi in sage butter! It would also be the star of your holiday turkey feast!

THE NUMBERS :

Varietal Profile
100% Chardonnay

Brix at Harvest
22.6

Harvest Date
Sep. 2, 2012

pH	3.2
Total Acidity	6.2 g/L
Residual Sugar	5.4 g/L
Alcohol	13.5%
Production	1,152 bottles
Cellaring	Drink through 2024

PRICE: \$ 38.95