



**2019 PROPRIETOR'S
RESERVE CHARDONNAY**

Each grape cluster was hand harvested, gently pressed and slowly fermented in 60-gallon French oak barrels. The result is a nose brimming with floral notes of jasmine and daisies, with secondary aromas of freshly cut grass and medium toasted oak to add depth. Repeated stirring of the lees while in barrel built a creamy weight to the mid-palate that is countered beautifully by a robust acidity. Pair with scallops, halibut, eggs benedict, or avocado salad.

COMPOSITION:

100% Chardonnay

APPELLATION:

Central Coast

COOPERAGE:

50% New French Oak, 33% Once-used French Oak & 17% Neutral French Oak

TECHNICAL:

14.5% Alcohol, .71 TA, 3.22 pH

BOTTLED:

150 cases, September 2020

SUGGESTED RETAIL:

\$65