

BALLARD LANE



2017 CENTRAL COAST

Chardonnay

ALCOHOL		14.2%
CASES		2500 CASES
pH		3.40
TA		5.61 G/L
COOPERAGE		FRENCH OAK
WINEMAKER		RICHARD SHELTON

WINEMAKING NOTES

The Central Coast's cool climate influenced in crafting a creamy golden-hue Chardonnay with balanced acidity. Aromas of vanilla, granny smith apple and candied lemon fill your glass while flavors of toast, citrus and quince please your palate.

METHOD OF PRODUCTION

The fruit was night harvested and cold pressed within hours to maintain quality. Once the juice settled it was racked clean and fermented at a cool temperature with Montrachet, M2, PDM and D254 yeast to develop varietal characteristics. Underwent native malolactic fermentation and aged on 25% new French oak for 6 months.

ACCOLADES

90 Points & Best Buy • *Wine Enthusiast*

Nutritional Info. available upon request



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www.BallardLane.com