

BALLARD LANE

THE TASTING
PANEL
91
POINTS

2018 CENTRAL COAST

Chardonnay

BEST BUY
WINE
ENTHUSIAST
88
POINTS



ALCOHOL		13.5%
CASES		12,103 Cases
pH		3.49
TA		4.40 g/L
WINEMAKER		Richard Shelton

GRAPES

100% Chardonnay

HARVEST

Night picked at 23.5°Brix

FERMENTATION

Montrachet, M2, BRG, and EC1118 yeast
100% stainless steel fermentation
Cold fermented at 55°F

AGING

Aged 6-8 months on 25% new French Oak
100% Malolactic fermentation

AROMATICS

Green apple, buttery pie-crust, white flowers, fig and lime zest.

PALATE

Full-body with excellent balance on the palate, finishing with just enough structure.

FOOD PAIRING

Fried chicken, pasta with cream cheese sauce, snack foods like chips or cheese puffs, or grilled white fish.

  @BallardLanewine
www.BallardLane.com

Nutritional Info. Available Upon Request