

BALLARD LANE

2021 CENTRAL COAST

Chardonnay

ALCOHOL		14.5%
pH		3.40
TA		5.63 g/L
WINEMAKER		John Crandall

GRAPES

100% Chardonnay

HARVEST

Night picked at an average 24.4°Brix
late August

FERMENTATION

Cool, long stainless-steel fermentation.
Partial ML fermentation.

AGING

Short aging on both French and American Oak

AROMATICS

Clean and crisp on the nose, offering red apples
slight citrus, with subtle allspice and creamy
vanilla notes.

PALATE

Full-bodied and smooth with excellent balance
on the palate, mirroring the fruity, oaky
undertones of the aromatic profile.

FOOD PAIRING

Pasta with pesto, chicken or fish in creamy or
buttered sauce. Snack food like celery with lemon
chive dipping sauce. Mild cheeses including Brie,
and Monterey Jack.



Nutritional Info. Available Upon Request

  @BallardLanewine
www.BallardLane.com