



ELIZABETH ROSE

2018 CHARDONNAY NAPA VALLEY

TASTING NOTES

This Chardonnay with a clear, light straw color offers aromas of white peach, lychee, and stone fruits. The neutral oak & importance of lees contact both in barrel and tank, provides a crisp, steely minerality with a lean palate that matches the aromas of white, fresh fruits. It has a clean, crisp, friendly finish that will be delightful sipping on its own, or paired with many different foods.

TECHNICAL NOTES

Winemaker: *Jeff Onysko*

Varietal Content: *100% Chardonnay*

Vineyard: *87% MorgaenLee, Yountville
14% Block House, Yountville
13% Lincoln Creek, Oakville*

Alcohol Content: *13.5%*

Titrateable Acidity: *5.62 g/L*

pH: *3.49*

RS: *0.77 g/L*

Aging: *Fermented in 50% neutral French oak
for 9 months, with the lees, stirring weekly
for 6 months*

Release Information: *810 cases; Feb 1, 2020*

