



ELIZABETH ROSE

2019 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 bite, yet a hint of oak, with a lean palate that matches the aromas with a touch of citrus peel. 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: *74% MorgaenLee, Yountville
26% Block House, Yountville*

Alcohol Content: *13.5%*

Titratable Acidity: *5.68 g/L*

pH: *3.48*

RS: *0.77 g/L*

Harvest Dates: *September 7th & 10th, 2019*

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

Release Information: *811 cases; December 1, 2020*

