



ELIZABETH ROSE

2020 CHARDONNAY NAPA VALLEY

TASTING NOTES

Enticing aromas of stone fruits and tangerine are predominate, followed by hints of citrus blossom and lemon zest. The lively acidity creates great balance and the neutral oak aging and lees contact add weight to the mid-palate, yet the overall mouth feel is clean and bright with a flinty minerality, leaving a mouthwatering finish.

TECHNICAL NOTES

Winemaker: *Jeff Onysko*

Varietal Content: *100% Chardonnay*

Vineyard: *75% MorgaenLee, Yountville
25% Block House, Yountville*

Alcohol Content: *13.2%*

Titratable Acidity: *5.36 g/L*

pH: *3.47*

RS: *0.20 g/L*

Harvest Dates: *August 23, 2020*

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

Release Information: *900 cases; August 1, 2021*

