

SYCAMORE LANE®

CHARDONNAY
CALIFORNIA

WINEMAKING NOTES

Sycamore Lane Chardonnay is produced from grapes grown throughout California's premium winegrowing regions. The growing season allowed the Chardonnay grapes to enjoy a "hang time" on the vine, which developed the grapes' full, rich flavors. The Chardonnay is cold-fermented in stainless steel tanks to fully capture the variety's fresh apple, citrus and peach aromas and flavors. Partial malolactic fermentation and wood aging impart a full, round texture and a slightly toasty, creamy tone, yielding a wine akin in style and quality to super-premium California Chardonnays.



TASTING NOTES

Sycamore Lane Chardonnay displays fresh apple, pear and peach aromas enriched by toasty, buttery tones imparted by partial malolactic fermentation and wood aging. The wine's smooth, round texture and creamy apple, citrus and peach flavors are balanced by crisp acidity, making this Chardonnay an ideal match for any seafood or poultry dish, as well as veal or pork chops, cream sauce pastas and both mild and hearty cheeses.

WINEMAKING INFORMATION

Alcohol: **13.10%**

TA: **0.60 G/100ML**

pH: **3.38**

RS: **0.95 G/100ML**

