



DARK HORSE.

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Chardonnay 2022



Category: WINE

Style: WHITE WINE

Variety: CHARDONNAY

Region: CALIFORNIA

Vintage: 2022

Volume: 750ml

Vineyard: We picked the grapes for our 2021 Chardonnay during the cooler morning and evening hours of August. Fermentation took place at low to moderate temperatures of 55-62F. Our winemaker carefully selected aromatic yeast to intensify the natural aromatics and enhance the fruit characteristics. After fermentation, the wines were stored in stainless steel tanks to preserve their natural acidity and balance.

Vinification: Our winemaker, Beth Liston, selected the grapes for this Chardonnay from premier vineyards throughout California. The 2021 growing season was dry with budbreak in early March. Harvest began in early August. The resulting grapes were picked at the optimal ripeness while still maintaining their natural acidity.

Bouquet: ripe peach, mango, pineapple and honeysuckle

Palate: White Nectarine, Lemon Curd, Guava

Technical Analysis:

Alcohol: 14.50% Packaging: 12 x 750ml