

CLOSSON CHASE



2021 SOUTH CLOS CHARDONNAY

\$45.00 / 750ML

WINEMAKING

Whole cluster pressed, then fermented and aged in French oak barrels, 20% new. Full malolactic fermentation in barrel. Certified vegan by VegeCert.

TASTING NOTES

The nose opens with hints of toffee and buttered toast, leading to citrus peel and honeysuckle. Peach, nectarine, and ripe apple fill in with baking spice and nutty tones. Palate is complex and round, the fruit nicely balanced by acid and a slight salinity. Long and evolving finish.

FOOD PAIRINGS

Grilled fish such as salmon or halibut, with a green mango salsa; wild mushroom risotto; or roasted chicken with a roasted root vegetable medley.

VINEYARD	100% SOUTH CLOS
HARVEST	OCT 8-11, 2021
YIELD	1.9 TONNES / ACRE
BRIX	21.7
PH	3.26
RESIDUAL SUGAR	<3 G/L
ALCOHOL	12.5%
BOTTLING DATE	APR 20, 2023
CELLAR POTENTIAL	5-7 YEARS
PRODUCTION	500 CASES

