CLOSSON CHASE



2021 VINEYARD CHARDONNAY

\$35.00 / 750ML

WINEMAKING

Whole cluster pressed, then fermented and aged in French oak barrels with less than 10% new oak. Full malolactic fermentation in barrel. Certified vegan by VegeCert.

TASTING NOTES

White flowers, ripe apple, and Bartlett pear with hints of spice open in the glass. Nutty tones and crème caramel mix with wet stone and citrus in the mouth. Anise, florals, and honey dance together on a seamless palate of fruit and acid. Baking spice finish with nice length.

FOOD PAIRINGS

Pasta with roasted garlic, fresh tomatoes, basil and good olive oil; chicken piccata; or arancini stuffed with bocconcini cheese.

VINEYARD	25% CHURCHSIDE 75% SOUTH CLOS
HARVEST	OCT 4-11, 2021
YIELD	2.3 TONNES / ACRE
BRIX	21.5
PH	3.26
RESIDUAL SUGAR	<3 G/L
ALCOHOL	12.5%
BOTTLING DATE	APR 19, 2023
CELLAR POTENTIAL	2-3 YEARS
PRODUCTION	1300 CASES

