

Patz & Hall

Chardonnay Sonoma Coast 2018



WHITE
STILL WINE



UNITED STATES
OF AMERICA



CALIFORNIA



SUITABLE
FOR VEGANS

TASTING NOTE

Chardonnay from a collection of impressive Sonoma sites that balances sweet notes of lemon sugar cookie with spicy oak, green apples and the fragrance of grilled almond and dried orange peel.

VITICULTURE

A diverse blend of small single vineyards that could all be bottled on their own including Sanchietti Vineyard, Gap's Crown Vineyard, Zio Tony Ranch, Dutton Ranch and Durell Vineyard.

VINIFICATION

The selected Chardonnay grapes are whole-cluster pressed. They undergo fermentation with 100% indigenous yeast. The wine stays on its lees with weekly stirring. Malolactic conversion happens in barrel. Maturation is in a mixture of new and used Burgundian French oak barrels.

FOOD MATCHING

Lighter fare, seafood, chicken or other dishes that match well with mineral driven, refreshing Chardonnay

SIZE	75cl
VINTAGE	2018
ABV	14.5%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Natural Cork
SKU CODE	H7710118
EXPRESSION	White, Round and Fruity
COUNTRY	United States of America
REGION	California
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.48
TOTAL ACIDITY	5.7g/l Tartaric
RESIDUAL SUGAR	1g/l
SKU	H7710118