

# 2018 Chardonnay

Sierra Madre Vineyard



#### **VINEYARD**

Sierra Madre Vineyard, Santa Maria Valley

The 2018 CRŪ Sierra Madre Chardonnay is sourced solely from the Sierra Madre Vineyard. First planted in 1971, the vineyard is located in Northern Santa Barbara County, near the western edge of the Santa Maria Valley. The Sierra Madre Vineyard is recognized as one of California's finest coolclimate vineyards and the coldest vineyard in the state leading to a long, drawn-out growing season.

### WINE ANALYSIS

Total Acid	0.9 g/l	Varietal 100% Chardonnay
RS	0.5 g/l	Appellation Santa Maria Valley
рН	3.4	Aging Process 10 Months French Oak,
Finished Alcohol	13.8%	40% New Barrels
Case Production	297	

## **APPELLATION DETAIL**

Santa Maria Valley



#### **TASTING NOTES**

The Sierra Madre Chardonnay was aged 10 months on stirred lees in 40% new French Oak barrels. The wine also went through malolactic fermentation to soften the natural acidity and cultivate aromas of honeysuckle and vanilla. The palate is fruit forward, yet full bodied with spiced pear, lemon curd and butterscotch that lead into the long, creamy finish.

The balance of creaminess and fruit in this showcase Chardonnay pairs beautifully with crab in rich Chardonnay butter, herb roasted turkey or salad with bright fresh fruit.

# **ACCOLADES**





92 Points, Gold - Monterey International Wine Competition 90 Points, Gold - LA Invitational Wine Competition Silver – San Francisco Chronicle Competition