

-WINEMAKER'S NOTES-

2017 JOULLIAN RETRO CHARDONNAY • MONTEREY

This Chardonnay is made from a few different vineyards from around the Central Coast, mostly Arroyo Seco and Santa Lucia Highlands. It is bright with lemon meringue and toasty notes from barrel fermentation and a little new oak aging. There's also a touch of sweet fruit that balances nicely with the acidity. A great Chardonnay with a Retro price!

This wine will pair nicely with some bisque or brie, or just enjoy it by itself.

TECHNICAL INFORMATION:

Varietal Content: 100% Chardonnay

Appellation/AVA: 100% Central Coast

Fermentation: Primary fermentation completed in 17 days,

50% native malolactic fermentation.

Barrel Aging: Six months in French and European oak barrels.

Total Acidity/pH: 6.8g/L; 3.58 pH

Residual Sugar: Dry (0.30%)

Total 500 cases (750ml)

Production: April 2019

Release Date: