

OBLIVION

2018 Chardonnay

Appellation: Central Coast, California

Winemaking: Fermented and aged primarily in stainless steel with a small addition of oak barrels, this elegant Chardonnay is sourced from some of the finest vineyards in California.

Tasting Notes: The allure of the 2018 Oblivion Chardonnay begins with a lifted nose adorned with an invigorating palate backed by refreshing acidity. Fragrant orange blossoms and ripe pineapple accents are followed by banana notes. It has ample body with a hint of guava and bright citrus. An orange creamsicle finish with a touch of vanilla lingers pleasantly.

TECHNICAL NOTES: pH - 3.41
Malolactic Fermentation - 100% Residual Sugar - 0.117g/100mL
Total Acidity - .67g/100mL

