

‘ Ōlelo



CHARDONNAY

VINTAGE: 2016

APPELLATION: Central Coast

ALCOHOL: 13.5%

OAK REGIMEN: French Oak

HARVEST: September 5th thru October 7th, 2016

MALOLACTIC FERMENTATION: 100% Complete

pH: 3.56

TITRATABLE ACIDITY: 4.70 g/L

PRODUCTION: 616 Cases

WINEMAKER NOTES

Golden straw yellow in color and full in body, this Central Coast Chardonnay offers alluring aromas of fresh fruit and crème brulee that immediately draw you in. Notes of toasted oak, melted butter and fresh French vanilla lend complexity to the palate, while a rich and creamy mouthfeel leave a decadent, lasting impression.