



MICHAEL DAVID

EST. | WINERY | 1984



Michael David Chardonnay

2017 | Lodi Appellation

TASTING NOTES

Our 2017 Chardonnay is full-bodied with rich aromas of vanilla and pineapple, layered with hints of green apple, lemon merengue, and buttered popcorn on the palate.

HISTORY

Handcrafted from our family’s vineyard, our Chardonnay is a fusion of style. From numerous hand pickings throughout the ripening period, our winemakers produce three distinct Chardonnays that are later blended into a final wine just prior to bottling. From a crisp, fruit driven style fermented and aged in stainless steel, to a softer, more round French oak barrel fermented Chardonnay, our Chardonnay captures the best qualities of each style.

GROWING CONDITIONS

2017 was a year of extreme weather variation for the Lodi region; higher than average rain fall in the winter and a warm spring pushed the vines into early bud break and promoted vine growth early on. An unprecedented heat wave in August and September pushed the pace of harvest for white and earlier ripening red varietals, until temperatures cooled off in late September. This allowed late-season reds to finish maturing and fully ripen before picking. Over all, white varietals produced bright wines with natural acidity and freshness, and the red varietals showed a lower yield with concentrated and intense flavors.



Technical Data:

T.A.: 0.64g/100ml

pH: 3.35

Alc.: 14.5%

Composition:

100% Chardonnay

Time in barrel:

70% barrel fermented, sur lees aged in 100% new French oak for 6-7 months

30% stainless steel fermented

50% of the wine goes through malolactic fermentation

