MICHAEL DAVID

EST. WINERY 1984



Freakshow Chardonnay

2018 | Lodi Appellation

TASTING NOTES

Approachable, flirty and fun-loving, our Freakshow Chardonnay is fruit forward and crisp with mouthwatering aromas of juicy mango, summer stone fruit, cinnamon spice and buttered popcorn. Enchanting with flavors of nectarine, stewed Golden Delicious apples, butterscotch, hickory and a hint of vanilla and coconut on the finish.

HISTORY

Ladies and gentlemen, step right up and marvel at the wonders of Freakshow Chardonnay! This Goddess of the Sea has been scouring the ocean depths and tempting pirates and sailors alike for centuries - and now she has joined our show. The 4th act in our menagerie of Freaks is none other than the daughter of Poseidon, or 'Madison' as we have come to know her. A crisp and fruit forward style Chardonnay, this wine is smooth, easy drinking and oh-so-satisfying. The grapes are sourced from the Phillips family's vineyard here in Lodi and are certified sustainable, making this Chardonnay the perfect addition to your table and our Freakshow family.

Technical Data:
T.A.: 0.65g/100ml
pH: 3.37
Alc.: 13.5%

Composition:
100% Chardonnay

Oak Aging:
33% barrel fermented, new French oak for 8 months
67% stainless steel fermented
50% of the wine goes through malolactic fermentation

Bottling Date:
September 25, 2019

Certified Sustainable Grape Growing by the Lodi Rules Program