



MICHAEL DAVID

EST. WINERY 1984



## Michael David Chardonnay

2018 | Lodi Appellation

### TASTING NOTES

Primarily barrel fermented and aged sur-lee, the wine is golden straw in color with a bouquet of vanilla, pear, white peach, light cedar and ripe honeydew melon. Medium bodied with intertwining flavors of apple, apricot, tropical and citrus fruit that carry through the wine's lingering buttery and soft oak undertones.

### HISTORY

Handcrafted from our family's vineyards, 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.

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#### Technical Data:

T.A.: 0.61g/100ml

pH: 3.23

Alc.: 13.5%

#### Composition:

100% Chardonnay

#### Oak Aging:

60% barrel fermented and sur-lee aged in 2018 new French and American oak

40% stainless steel

50% of the wine goes through malolactic fermentation

#### Bottling Date:

September 16, 2019



*Certified Sustainable  
Grape Growing by the  
Lodi Rules Program*