



MICHAEL DAVID

EST. WINERY 1984

Michael David Chardonnay

2019 | Lodi Appellation

TASTING NOTES

Sourced primarily from two adjacent family vineyards, our 2019 Michael David Chardonnay is pale straw in color with green apple, citrus fruits and light butter aromas. Medium in body, layered flavors of pear, starfruit, and melon carry through the wine's lingering acidity and 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.: 0.58g/100ml

pH: 3.38

Alc.: 14%

Composition:

100% Chardonnay

Oak Aging:

62% barrel fermented and sur-lee aged in 100% new French oak

38% stainless steel

50% of the wine goes through malolactic fermentation

Bottling Date:

July 20, 2020

