



MICHAEL DAVID

EST. | WINERY | 1984



Michael David Chardonnay

2020 | Lodi Appellation

TASTING NOTES

Produced from family vineyards, our 2020 Michael David Chardonnay is pale straw in hue with white nectarine, green apple and light butter on the nose. Medium in body, layered flavors of citrus fruit, pineapple, roasted almond and nutmeg carry through the wine's lingering acidity and oak undertones on the finish.

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.

Technical Data:

T.A.: 0.58g/100ml

pH: 3.49

Alc.: 14.5%

Composition:

100% Chardonnay

Oak Aging:

70% barrel fermented and sur-lee aged in 70% new American oak, 30% new French oak
30% stainless steel

100% of the wine goes through malolactic fermentation

Bottling Date:

July 14, 2021



Certified Sustainable Grape Growing by the Lodi Rules Program

