



MICHAEL DAVID

EST. | WINERY | 1984



Freakshow Chardonnay

2019 | Lodi Appellation

TASTING NOTES

Enchanting, flirtatious and fun-loving, our 2019 Freakshow Chardonnay is crisp and fruit driven, with tantalizing aromas of juicy apricot, honeycomb, citrus and toasted caramel. Playful flavors of nectarine, lemon zest, elderflower and crème brûlée dance on the tongue with a hint of vanilla and nutmeg lingering on the finish.

88 POINTS

-Wine Enthusiast

Feb/March 2021

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.: 0.57g/100ml

pH: 3.42

Alc.: 13.5%

Composition:

90% Chardonnay

6% Viognier

4% Roussanne

Oak Aging:

50% barrel fermented 7 months - 80% new French oak / 20% new American oak

50% stainless steel fermented

50% of the wine goes through malolactic fermentation

Bottling Date:

April 1, 2020



Certified Sustainable Grape Growing by the Lodi Rules Program

