



# MICHAEL DAVID

EST. | WINERY | 1984



## Michael David Chardonnay

2021 | Lodi Appellation

### TASTING NOTES

Deep straw in color, our 2021 Chardonnay bursts with aromas of lemon zest, buttered popcorn and hints of vanilla on the nose. Full bodied and luscious, flavors of caramel, butterscotch, melon and honeydew are carried through by a lingering, oak-inspired 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.

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#### Technical Data:

T.A.: 0.55g/100ml

pH: 3.35

Alc.: 14.0%

#### Composition:

100% Chardonnay

#### Oak Aging:

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

30% stainless steel

100% of the wine goes through malolactic fermentation

#### Bottling Date:

July 20, 2022



*Certified Sustainable Grape Growing by the Lodi Rules Program*