



# MICHAEL DAVID

EST. | WINERY | 1984



## Michael David Chardonnay

2022 | Lodi Appellation

### TASTING NOTES

“This bottling is sumptuous with baked Fuji apple, Asian pear, apricot, white nectarine and candied peach, woven together with allspice, nutmeg and candied orange. It has good acidity, making for a balanced wine with a silky finish. Enjoy with your favorite roast chicken dish.”

**92 POINTS**

**-Wine Enthusiast**

April 2024

### 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.: 0.54g/100ml

pH: 3.59

Alc.: 14.0%

### Composition:

100% Chardonnay

### Oak Aging:

70% barrel fermented and sur-lee aged in 100% new French oak for 7 months

30% stainless steel

100% of the wine goes through malolactic fermentation

### Bottling Date:

June 5, 2023



*Certified Sustainable Grape Growing by the Lodi Rules Program*