



MICHAEL DAVID

EST. | WINERY | 1984



Freakshow Chardonnay

2023 | Lodi Appellation

TASTING NOTES

“Fresh as a sunny day, this wine offers aromas of peach, papaya, guava and white flowers on the nose. The flavors on the palate are lightening-bolt lemon zest, yellow plum, white pepper and creamy vanilla bean, with juicy mineral on the finish. Pair with fritto misto and orange aioli.”

92 POINTS
WINE ENTHUSIAST

BEST BUY - JUN/JUL '25

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.: 0.55g/100ml

pH: 3.39

Alc.: 13.5%

Composition:

100% Chardonnay

Oak Aging:

36% barrel fermented 5 months - 70% new American oak / 30% new French oak

100% of the wine goes through malolactic fermentation

Bottling Date:

April 8, 2024



Certified Sustainable Grape Growing by the Lodi Rules Program