



MICHAEL DAVID

EST. | WINERY | 1984



Michael David Chardonnay

2023 | Lodi Appellation

TASTING NOTES

“Fresh and vibrant, this wine has aromas of guava, orange zest, peach and dried herbs on the nose. Flavors on the palate radiate lush pear, apricot, vanilla-lemon cream and savory spices, with a dry, long finish. Pair with roasted halibut, celery leaves and mashed potatoes.”

90 POINTS

-Wine Enthusiast

May 2025

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.: 0.56g/100ml

pH: 3.41

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:

May 6, 2024



Certified Sustainable Grape Growing by the Lodi Rules Program