



# MICHAEL DAVID

EST. | WINERY | 1984



## Michael David Chardonnay

2024 | Lodi Appellation

### TASTING NOTES

Golden in color, our 2024 Chardonnay offers opulent aromas of dried apricot, Granny Smith apple and vanilla cream. A silky body gives way to flavors of honey, fig and graham cracker finishing with crisp, pleasant acidity.

**92 POINTS**

**-Wine Enthusiast**

Hidden Gem, April 2026

### 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: 3.20

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 19, 2025



*Certified Sustainable Grape Growing by the Lodi Rules Program*