shanton

CHARDONNAY

PHANTOM CHARDONNAY ENTICES WITH ITS RICH LAYERS. Green apple and pear transform into spicy flavors of freshly baked apple pie, while barrel fermentation imparts a creamy, luscious mouthfeel. French oak whispers sweet notes of vanilla and melted caramel.



TECHNICAL DATA:

VINTAGE:	2016
APPELLATION:	Clarksburg
BARREL PROGRAM:	Barrel fermented in French oak
HAND STIRRING:	Hand stirred twice a month
WINE pH:	3.45
WINE ACIDITY:	0.66 g/100mL
ALCOHOL:	14.5%
UPC:	0 80887 49649 3
RELEASE DATE:	August 14, 2017