

phantom

CHARDONNAY

AROMAS OF HONEY AND SWEET VANILLA ARISE FROM THE GLASS, Juicy golden apples and ripe pears emerge alongside notes of tropical mango and guava, brightening and balancing the mouthfeel with just the right touch of acidity. The round and silky finish whispers of crème brûlée and caramel, the lingering legacy of French oak aging.

TECHNICAL DATA:

VINTAGE:	2017
APPELLATION:	Clarksburg
BARREL PROGRAM:	100% French Oak
HAND STIRRING:	<i>Sur lee aged for 10 months with lees stirring twice a month.</i>
WINE pH:	3.51
WINE ACIDITY:	0.63g/100mL
ALCOHOL:	14.5%
UPC:	0 80887 49649 3
RELEASE DATE:	September, 2018

