



phantom
CHARDONNAY

VINTAGE 2022

APPELLATION Clarksburg

BARREL PROGRAM 16 months aging in 58% new American oak and 42% new French oak.

HAND STIRRING Sur lie aged for 16 months with lees stirring twice a month.

WINE FACTS pH = 3.61
TA = 0.62g/100mL
Alc. = 14.5%

UPC 0 80887 49649 3

RELEASE DATE June 2024



TASTING NOTES This vintage's Phantom Chardonnay, aged for 16 months sur lie in American and French oak barrels, emerges with a golden hue and an eerie bouquet of ripe pear, vanilla and hazelnut. On the palate, it unveils notes of baked apple, creamy butterscotch and a touch of spice, all balanced by a chilling acidity and refined texture. The finish is long and layered, casting a lingering impression of well-integrated oak that continues to haunt the senses.

bogle \ bōgəl \ n. [Scottish Gaelic]
A phantom: a specter; boggart or goblin.