



Arius
Chardonnay
California
2017 Vintage

BevMo!



Winery Notes:

Arius, dedicated and ambitious we hand-crafted this Chardonnay to represent the grapes grown in California. With this diverse region and clay-rich oceanic soils, this Chardonnay exudes flavors with grace and complexity. Enjoy the nuances of apples, pears and vanilla with a balanced, smooth finish.

Winemaking:

We carefully picked the grapes during the cool night and early morning hours. Once at the winery, the grapes were de-stemmed, gently pressed and cold soaked for several days prior to fermentation. We use open top fermenters, which provide more intense color, soften tannins and protect Chardonnay's delicate fruit nuances. After fermentation, the wine is aged in French oak prior to bottling.

Varietal Composition: Chardonnay 98%, Chenin Blanc 2%

Vintage:

2017 started off similar to the previous year with an abundance of rainfall followed by a balmy spring allowing for a gradual start to the season. As the year progressed, vines were fortunate enough to not have any frost damage and the temperatures rose leading to a great harvest. Cool morning and warm days allowed for adequate cluster development followed by late rains, leaving the grapes to optimal brix levels. Extended hang time allowed for mature, ripe fruit and well-developed tannins.

Wine Analysis: 0.51g/100ml TA, 3.56 pH, 13.5% alcohol by vol.

Grape Sourcing:

Grapes for our Chardonnay were chosen from across California's best cool climate growing regions, known for producing Chardonnay with excellent acidity and balanced flavors, primarily from the North Coast. This area is known for maritime-influenced warm days and cool nights, with extended hang time for the grapes resulting in ripe flavors while preserving crispness and delicacy.

Appellation: California

