



MARLO Chardonnay 2017 Vintage California

Technical Information

Appellation: California

Varietal Composition: Chardonnay 92%, Chenin Blanc 5%, Muscat Canelli 2%

Total Acid: 0.53 g/100ml

pH: 3.57

Alcohol: 13.5%

WINE NOTES

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 flavors.

Winemaking:

We source our Chardonnay grapes from several cool climate growing regions. Each area lends unique flavor components and structure to the final blend. Grapes were harvested during the cooler night and morning hours to preserve the fruit's delicate flavors. After a gentle pressing, the must is fermented in temperature controlled stainless steel tanks with Burgundian yeasts. A small portion of the blend underwent malolactic fermentation adding a creamy note and softening the mouthfeel. For this vintage, we added a touch of Pinot Gris to lift the wine's floral notes.

Winery Notes:

Elegant and well-balance, our Chardonnay offers aromas of golden apple, ripe peach, Anjou pear and guava with hints of honeysuckle and vanilla bean. These lovely characteristics flow through to the palate leading to a crisp and refreshing finish.

Food Pairing:

Treat yourself to a glass after a long hard day or enjoy with grilled veggies like asparagus, herbed crusted halibut or plate of soft cheeses.

