

PRIDE MOUNTAIN VINEYARDS

2018 CHARDONNAY

This vibrant wine announces its presence with exuberance, expressing notes of green apple, Bartlett pear, peach, lilac and candied ginger. On the palate, it has plenty of bright acid, moderate viscosity and layers of fruit that precede a long, flavorful finish.

2018 was an excellent year for chardonnay, producing wines with great acidity, expressive flavors and a delicate weight on the palate. The grapes for this cuvée were sourced from two vineyards that we have worked with for many years, one in Napa's Carneros region and one in Sonoma's Russian River Valley, as well as a new fruit source in the Petaluma Gap. Each block of grapes was whole cluster pressed and then racked to French oak barrels, 12% new, for fermentation. After primary fermentation was complete, all barrels went through partial malolactic fermentation, which was arrested when acid balance was achieved at about 30% completion. Barrel-stirring was then done weekly for 15 weeks before the wines were allowed to settle, racked to tank, and the final blend assembled and bottled.



PROFILE

Appellation:	Napa/Sonoma
Vintage:	2018
Harvest:	September 2018
Fermentation:	12% New French Oak 88% Neutral Oak
Cooperage:	12% New French Oak 88% Neutral Oak
Blend:	100% Chardonnay
Alcohol:	14.1%
Bottling:	July 2019
Production:	1650 cases
Release Date:	November 2019
Retail Price:	\$45.00