



MICHAEL DAVID

EST. | WINERY | 1984



Michael David Chardonnay

2014 | Lodi Appellation

TASTING NOTES

The 2014 Chardonnay opens with an inviting tropical fruit-like bouquet and aromas of green apple and summer stone fruits (apricot and white peach.) A slight hint of toasted oak on the finish. This is a definite “go to” on the hottest of days, but will hold its own against the cooler winter months as well.

87 POINTS

-Wine Enthusiast

April 2016

HISTORY

Handcrafted from our family’s vineyard, our Chardonnay is a fusion of style. From numerous hand pickings throughout the ripening period, our winemakers produce three distinct Chardonnays that are later blended into a final wine just prior to bottling. From a crisp, fruit driven style fermented and aged in stainless steel, to a softer, more round French oak barrel fermented Chardonnay, our Chardonnay captures the best qualities of each style.

GROWING CONDITIONS

An unusually hot summer gave way to the earliest harvest Lodi had seen in 8 years as we started to press Chardonnay on August 4th, 2014. The 2014 vintage brought its challenges as Zinfandel, Petite Sirah and everything in between reached its optimal ripeness within days of each other, needing to be picked at the same time! Our final lot of Cabernet Sauvignon was picked on October 17th, marking the end of the fast and furious harvest season.

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Technical Data:

T.A.: 0.61g/100ml

pH: 3.41

Alc.: 14.5%

Composition:

Chardonnay

Time in barrel:

70% barrel fermented, sur lees aged in 100% new French oak

30% stainless steel fermented

50% of the wine goes through Malolactic fermentation

