



MICHAEL DAVID

EST. | WINERY | 1984



Michael David Chardonnay

2015 | Lodi Appellation

TASTING NOTES

Our 2015 Chardonnay bursts with aromas of pear, melon, and spiced peach. Bright and crisp with fresh acids, the wine is medium bodied with forward flavors of green apple. Subtle French oak ageing adds complexity with additional notes of honeyed citrus and pear.

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

Unusually low rainfall in late winter and early spring delivered California a much drier growing season in 2015. This, along with a lower than average yield in the vineyard, allowed vines to produce a smaller amount of high quality fruit with great concentration, beautiful skin color and balance.

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Technical Data:

T.A.: 0.59g/100ml

pH: 3.43

Alc.: 13.5%

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

