



MICHAEL DAVID

EST. | WINERY | 1984



Michael David Chardonnay

2016 | Lodi Appellation

TASTING NOTES

Our 2016 Chardonnay is the perfect balance of fresh, pure Chardonnay fruit with complements from French oak aging and partial malolactic fermentation. The wine is ripe with aromas of crisp green apple, light citrus, and spiced peach.

88 POINTS

-Wine Enthusiast

Best of Year Issue, 2017

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

We could not have asked for better conditions for the 2016 growing season. The weather was temperate with only 8 days above 100 degrees Fahrenheit, and the fruit quality was impeccable. We started picking in late July and finished the last week of October, just before heavy rains hit. With so many ideal factors coming together at the peak of harvest, 2016 is a vintage to look out for!

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Technical Data:

T.A.: 0.65g/100ml

pH: 3.38

Alc.: 13.5%

Composition:

100% Chardonnay

Time in barrel:

70% barrel fermented, sur lees aged in 100% new French oak for 6-7 months

30% stainless steel fermented

50% of the wine goes through malolactic fermentation



*Certified Sustainable
Grape Growing by the
Lodi Rules Program*