



## 2015 CHARDONNAY

We sourced our fruit for the 2015 Chardonnay from Presqu'île Vineyards in Santa Maria Valley, CA on September 27<sup>th</sup> 2015 where it was immediately pressed. Fermentation was started on September 28<sup>th</sup> and proceeded to ferment for the next 14 days. After fermentation, it was placed into oak to age for 26 months, until it was bottled on January 11<sup>th</sup>, 2018.

With complex aromas of lemon peel and butterscotch integrated with bright pear and buttery flavors, this classic Chardonnay attains both bright fruit and rich oak spice. Our Chardonnay pairs well with seafood, creamy sauces and soft cheeses.

AMERICAN VITICULTURAL AREAS (AVA):	Santa Maria Valley, California
VARIETAL CONTENT:	100% Chardonnay
TIME IN OAK:	26 months
RESIDUAL SUGAR:	2.4 g/L
pH:	3.8
TOTAL ACIDITY:	6.1 g/L
ALCOHOL BY VOLUME:	14.2%
CASES PRODUCED:	443 cases
WINEMAKERS:	Lisa Strid
WINEGROWERS:	Aridus Wine Company
WEBSITE:	<a href="http://www.ariduswineco.com">www.ariduswineco.com</a>