



Our Oakwood Chardonnay is sourced from selected vineyards in California. It was fermented at our winery in Sonoma County using a specialized yeast strain to enhance mouth feel and take advantage of the characteristics of vineyards. The wine was aged in neutral French oak and under went malolactic fermentation to give the wine richness and complexity.

Alc:	12.5%
Rs:	.20
Ta:	.67/100ml
pH:	3.4
UPC:	0-8351-15220-3

