

HandCraft

ARTISAN COLLECTION

CHARDONNAY

VINTAGE 2016 • CALIFORNIA

HandCraft wines celebrate our family's California home and Italian heritage. As a nod to the vineyard-to-barrel field selections that found their place at our dinner table, the portfolio is blended to showcase the fruit, resulting in full-flavored, fruit-forward and food-friendly wines meant for sharing over a meal with friends and family.

WINEMAKING

Grapes were harvested based on taste: early in the season for citrus qualities, mid-season for apple and pear flavors and late-season for ripe peach and pineapple nuances. This was done to create a layered, complex final Chardonnay. After harvesting in the cool of the night, the grapes were delivered to the winery where they were delicately pressed and the juice was cold-settled and racked into stainless steel tanks for fermentation. A portion was aged on French oak to add richness and body, while the remainder was aged in stainless steel to preserve bright aromatics and mild acidity.

TASTING NOTES

HandCraft Chardonnay opens with aromas of lemon curd, apricot and baked apple, followed by core flavors of pineapple, peach, melon, citrus and toasted brioche. This medium-bodied Chardonnay is rich, but balanced by good acidity, making it refreshing by itself or with food. The smooth and juicy finish provides the perfect end to this delightful wine. Relax and enjoy this Chardonnay with great friends or a good book and pair with herb-crusted halibut, chicken Caesar salad or soft cow's milk cheeses.



TECHNICAL DATA

VINTAGE	2016
APPELLATION	CALIFORNIA
BRIX AT HARVEST	23.5° – 24.5°
TA	0.65 G/100ML
PH	3.45
ALCOHOL	13.5% BY VOLUME
FERMENTATION	25% MALOLACTIC
OAK	FRENCH



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