

ESTABLISHED 1977

# LAKE SONOMA WINERY

## 2019 RUSSIAN RIVER VALLEY CHARDONNAY



2019 started off cloudy and temperate with steady ripening through summer and a great late-season heat spike. Periods of "public safety power shutoffs" occurred due to high winds and dry conditions, but winemaking continued through a combination of teamwork and innovation.

The 2019 Chardonnay was harvested two separate times from old vines in the Russian River Valley; late in August for brightness and natural acidity, then later in mid-September for ripe fruit and warmth on the palate. 100% Chardonnay from the Russian River Valley, this wine was barrel fermented in 100% French oak (50% new oak and 50% neutral oak barrels) and then aged for 19 months.



Aromas of ripe white peach and apricot, narcissus flower and toasted brioche bread.



On the palate enjoy flavors of peach candy, toasted coconut, Meyer lemon and tangerine skin with a creamy butterscotch finish.



Pasta with cream sauce, seafood with brown butter sauce, and Camembert cheese. Try pairing with Chicken Supreme with mushrooms or crab cakes in thyme sauce.

Alcohol: 14.0%

pH: 3.57

TA: 4.8 g/L

RS: 0.4 g/L

