

# LOMAS DEL VALLE®

## CHARDONNAY 2015

100% Chardonnay  
Average Yield: 4 tons/acre

### HARVEST

From April 14<sup>th</sup> to 16<sup>th</sup>

This Chardonnay was hand-harvested at our own vineyard and transported to the winery. 40% of the grapes were whole bunch pressed and the other 60% were destemmed and gently crushed. Half of these grapes undergoing three hours of skin contact prior to pressing.

### WINEMAKING

Pressing was conducted in a pneumatic press using a Champagne cycle from 0.2 to 1.4 bars. The juice was fermented at 16° to 19° Celsius (60° to 66° Fahrenheit) for 13 days. Once fermentation was completed, the lees were stirred once a week for five months. The final wine is 100% Clone 76.

### CHEMICAL ANALYSIS

Alcohol: 14.5% Vol  
Total Acidity: 4.02 g/L  
Residual Sugar: 2.27 g/L  
Volatile Acidity: 0.54 g/L  
pH: 3.21

### TASTING NOTES

This is an impressive cool climate Chardonnay, with bright golden yellow color, expressing pineapple and pear scents with subtlety and finesse. Touches of green apple complement the freshness, vibrant acidity, balance and long lasting finish.

