

APOLLONI VINEYARDS



2007 Chardonnay

This uniquely fresh and fruit-focused Chardonnay is made in a traditional Italian style, yielding a pear and citrus nose with crisp fruit flavors. The wine is minimally manipulated to maintain all of the fruit flavor and fresh crisp finish. Fermented in stainless steel with no secondary malolactic fermentation, the wine's balance of acidity and body make it a perfect match with grilled salmon or chicken.

Harvest Date: 14 October 2007

Brix at harvest: 21.2

TA: 7.41 g/L

pH: 3.21

Alcohol: 12.5% by volume

232 Cases Produced

