



DARK HORSE

Chardonnay *old bottle WTG only

2021



Category:	WINE
Style:	WHITE WINE
Variety:	CHARDONNAY
Region:	CALIFORNIA
Vintage:	2021
Volume:	750ml
Vineyard:	Our winemaker, Beth Liston, selected the grapes for our Chardonnay from premier vineyards throughout California. The 2020 growing season was dry with budbreak in early March. Harvest began in early August, yielding grapes with ideal sugar accumulation and crisp flavor characteristics.
Vinification:	The grapes for our 2020 Dark Horse Chardonnay were harvested at optimum ripeness. Fermentation was conducted at low to moderate temperatures of 55-62F. Beth carefully selected aromatic yeast to intensify the natural aromatics and enhance the fruit characteristics. After fermentation, the wines were stored in stainless steel tanks to preserve their brightness and balance.
Palate:	Layers of white peach and pineapple open to subtle hints of toasted oak. A crisp acidity leads to a delicious, refreshing finish.

Technical Analysis:

Alcohol:	14.50%	pH:	3.65
Residual Sugar:	5.2 g/L	Packaging:	6 x 750ml
Titrateable Acidity:	5.4 g/L	Hancocks Product:	30023