



DARK HORSE

Chardonnay 2022



Category:	WINE		
Style:	WHITE WINE		
Variety:	CHARDONNAY		
Region:	CALIFORNIA		
Vintage:	2022		
Volume:	750ml		
Vineyard:	We picked the grapes for our 2021 Chardonnay during the cooler morning and evening hours of August. Fermentation took place at low to moderate temperatures of 55-62F. Our winemaker 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 natural acidity and balance.		
Vinification:	Our winemaker, Beth Liston, selected the grapes for this Chardonnay from premier vineyards throughout California. The 2021 growing season was dry with budbreak in early March. Harvest began in early August. The resulting grapes were picked at the optimal ripeness while still maintaining their natural acidity.		
Bouquet:	ripe peach, mango, pineapple and honeysuckle		
Palate:	White Nectarine, Lemon Curd, Guava		
Technical Analysis:			
Alcohol:	14.50%	Packaging:	12 x 750ml
Hancocks Product:	30031		