

THE ICON ROCK



SINGLE VINEYARD

CHARDONNAY

GRAPE VARIETAL 100% Chardonnay

VINEYARDS From select parcels located in Finca El Coirón, Los Árboles, Uco Valley at 4,100 ft.

PROCESS This wine was made by pneumatically pressing clusters without removing the stems. It underwent controlled fermentation, starting at 55 °F and finishing at 64 °F, with partial malolactic fermentation. After filtering, the wine was aged for 10 months in French oak barrels, with 70% of the barrels being first use and 30% being second use. The wine was periodically stirred during aging to move the sediment.

TASTING NOTES This Chardonnay has a creamy, silky texture with notes of lemon, green pineapple, and mineral, a fresh and round palate, and a long, flavorful finish.

DRINKING TEMPERATURE 50 °F – 54 °F

ALCOHOL 14%

ACCOLADES 93pts, v2021, James Suckling



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