

# THE ICON ROCK



## Signature

### CHARDONNAY

**GRAPE VARIETAL** 100% Chardonnay

**VINEYARDS** From select vineyards located in Uco Valley at 3,346 ft.

**PROCESS** Manual harvesting. Maceration occurs in a closed press for 4 hours at 47 °F. Alcoholic fermentation at 61 °F in French oak casks and barrels. Sur lies contact for 6 months.

**TASTING NOTES** This Chardonnay benefits from calcium carbonate-rich soils, which contribute to its creamy character, mingling white almond with lime and brioche notes. The palate is round and delightfully flavorful, presenting a fresh fusion of creamy white stone fruit and citrus.

**DRINKING TEMPERATURE** 50 °F – 54 °F

**ALCOHOL** 13%

**ACCOLADES** 92pts, v2022, James Suckling



*Nestled amidst the majestic Andes Mountains, the Uco Valley in Mendoza, Argentina, is considered a premier wine region. A tapestry of contrasting terrains, the valley boasts stony soils in the west and fine, deep soils in the lower parts, crafted by the forces of river and wind.*

