

THE ICON ROCK



2023 CHARDONNAY

GRAPE VARIETAL 100% Chardonnay

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

PROCESS Grapes are hand harvested and destemmed. Musts are cooled at 50 °F. Controlled fermentation lasts for 20 days at 59 °F. Malolactic fermentation sur lies on 30% of the wine. Nine months of aging in French and American oak barrels.

TASTING NOTES Aromas of lemon zest and almond intermingle with a dry, medium-bodied palate, culminating in delicate hints of nectarines and marzipan.

DRINKING TEMPERATURE 50 °F - 54 °F

ALCOHOL 14%

ACCOLADES 90pts, James Suckling, v2024

90pts, James Suckling, v2023

90pts, James Suckling, v2022

91pts, James Suckling, v2021



The Mendoza wine growing region is one of the most prominent and renowned wine regions in Argentina, located at the foothills of the Andes mountains. Its high altitude, sunny climate, and diverse terroirs create an ideal environment for cultivating premium grape varieties.

