



### **Description**

The 2018 Hudson Estate Chardonnay is a richly layered wine with robust aromas of toasted almonds, coco and tropical fruits followed by a lively, well-structured mouth-filling finish. Drink now or for the next 10 to 15 years.

### **Technical Information**

Harvest: Sept. 13<sup>th</sup>, 18<sup>th</sup>, 25<sup>th</sup>, and 26<sup>th</sup>

Vineyards: An assemblage of 4 estate vineyards

Selection: Multiple selections of heritage Shot Wente

Blend: 100% Chardonnay

Alcohol: 14.7%

pH: 3.66

TA: 5.34

Retail price: \$65

Production: 1706 cases (12pks/750ml)

### **Winemaking process**

The fruit was picked by hand at night, whole cluster pressed, and barrel fermented utilizing native yeast in 60% new French oak barrels. The wine is stirred regularly and aged sur lie, then settled and bottled unfiltered and unfinned after 14 months.

