



### **Description**

The 2018 Hudson Estate Chardonnay is rich, creamy, and voluptuous with robust aromas of toasted almonds and tropical fruits, laced with hints of apricot, mint, and butter. Powerful and rich, yet it preserves terrific acidity. 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.

### **94 points, Wine Advocate**

*It delivers an incredible array of notes-grapefruit, peaches, fresh apples, and pineapples with suggestions of ginger ale, allspice, and marzipan plus a waft of clover honey. Full-bodied, the palate has a seductive texture and delivers mouth-coating stone fruit and tropical layers, finishing with great length.*

### **94 points, Jeb Dunnuck**

### **93 points, Wine Spectator**

### **92 points, Vinous**

