



### Description

2018 Ladybug has gorgeous, complex aromas of orange rind, crushed rock and leather followed by a rich, round viscous mouthfeel, which seems to last forever.

### Technical Information

Harvest: September 20<sup>th</sup>

Vineyards: Ladybug

Selection: Heritage Shot Wente

Blend: 100% Chardonnay

Alcohol: 14.7%

pH: 3.68

TA: 5.64 g/l

Retail price: \$85

Production: 162 cs. (12pks/750ml)

### Winemaking Process

The fruit was hand-picked at night, whole-cluster pressed, and barrel fermented utilizing native yeast in 80% new Francois Freres and Damy French oak barrels. The wine is stirred sur lie, settled and bottled unfiltered, unfined after 23 months.

**99+ points – Lisa Perrotti-Brown, Wine Advocate** - *It soars out of the glass with vibrant scents of pink grapefruit, pineapple upside-down cake and passion fruit with lovely lemon drop, honeysuckle and mandarin peel hints plus a spicy touch of nutmeg. Medium to full-bodied, the palate is achingly silken, subtly nuanced and yet wonderfully intense, multilayered and long, long, long. Crazy good Chardonnay!*

**94 points – Jeb Dunnuck**

**93 points – Antonio Galloni, Vinous**

**92 points – Wine Spectator**