



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 20th

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, unfinned after 23 months.