



Description

2018 Little Bit jumps out of your glass with aromatic displays of white pepper, lemon custard and honey followed by mouth-filling layers of cream caramel, finishing with structure and integrated acidity.

Technical Information

Harvest: September 18th

Vineyard: Little Bit

Selection: Heritage Shot Wente

Blend: 100% Chardonnay

Alcohol: 14.6%

pH: 3.61

TA: 5.79 g/l

Retail price: \$85

Production: 185 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.

97+ points - Lisa Perrotti-Brown, Wine Advocate - *It comes charging out of the gate with bold scents of honey-drizzled peaches, poached pears and guava plus nuances of beeswax, struck flint and chalk dust with a touch of lemon zest. Full-bodied and concentrated, it has a creamy texture and fantastic tension, finishing on a lingering ginger note.*

97 points – Jeb Dunnuck

93 points - Antonio Galloni, Vinous

93 points - Wine Spectator