

FOLKTALE

WINERY & VINEYARDS



2017 FOLKTALE SLH CHARDONNAY

TASTING NOTES

This vintage is beautifully balanced by the soft, French oak aging which lifts the flavors of the fruit and classic minerality. Tropical fruit forward, the bouquet reminds us of a coconut crème pie; rich, toasty goodness, with a soft hint of baking spices. Beautiful mineral notes of flinty graphite compliment the fruit, creating a supple mouthfeel and luxurious finish.

SOURCING

COMPOSITION	<i>100% Chardonnay</i>
APPELLATION	<i>Santa Lucia Highlands</i>
VINEYARD	<i>Escolle, Hyde, & 17 Clones</i>
HARVEST DATE	<i>September 13, 2017</i>

WINEMAKING

FERMENTATION	<i>French Oak, 15 Days</i>
COOPERAGE	<i>23% New French Oak, 16 Months</i>
YEAST	<i>M2 Yeast</i>
PRODUCTION	<i>373 Cases</i>

BOTTLING CHEMISTRY

ALCOHOL	<i>13.5%</i>
pH	<i>3.34</i>
TA	<i>6.4 g/L</i>