



LIGHTLY EFFERVESCENT CHARDONNAY 2016

Clos du Bois Lightly Effervescent Chardonnay is a refreshing new take on America's favorite varietal from the #1 Premium Glass Chardonnay brand. This Chardonnay brings together delightful flavors of apple, pear and crisp citrus with a hint of effervescence.

VINTAGE

The growing conditions for this vintage were unique as some varietals ripened early and some late. With an early bud break, above average rainfall, warm days, and cool nights, the Chardonnay vines were healthy but brought a lighter than normal crop, aiding in increased quality. These conditions created a bright and wonderful flavor profile of citrus and spice. The early harvest allowed the grapes to ripen to full maturity prior to picking, resulting in a crisp, well-balanced wine.

WINEMAKING

The grapes were harvested cool and gently pressed. After the juice was cold settled for 36 hours, it was fermented to dryness exclusively in temperature-controlled stainless steel tanks at 56°F then chilled and racked in order to prevent malolactic fermentation, encouraging the wine to retain and develop its aromatic character.

WINEMAKING NOTES

Pale straw in color with a slight green tint. Aromas of citrus, pear, and green apple. Fresh and crisp citrus flavors are laced with hints of fig and guava. Bright with a well-balanced acidity this wine has a long and vibrant finish.

APPELLATION: California

ACID/pH: 7.8g/L / 3.09

RESIDUAL SUGAR: 39g/L

ALCOHOL: 13%

AGING: Stainless Steel

PERFECT FOR ANY OCCASION OR NO OCCASION AT ALL!

Serving Suggestion: chilled in standard chardonnay or white wine glasses