



## 2017 Russian River Chardonnay

Harvest Date: August 27<sup>th</sup>, September 1<sup>st</sup> and 3<sup>rd</sup>, 2017

Brix: 24.4

Ph: 3.49

% Alcohol: 14.1%

Production: 800 cases

No Malo-lactic fermentation and no new oak used in the aging of Waugh Chardonnay. The wine was barrel fermented, in 100% neutral oak and the lees was stirred at minimum once a week, which accounts for its incredible viscosity and creamy mouth feel.

Elegant and expressive with bright fruit character, creaminess with intense fruit and crisp acidity. The 2017 Russian River Valley Chardonnay ages *sur lie* for enhanced complexity, flavor and texture. The feel of the wine is creamy and rich with a full palate of mouth-watering acidity. With its wonderfully long finish this wine screams for some great seafood or a rich sauce over a savory meat dish. Enjoy!