



## 2018 Russian River Chardonnay

Harvest Date: September 11, 17 and 18

Brix: 24.0 – 24.2

Ph: 3.41 – 3.49

% Alcohol: 14.7%

Production: 750 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 mouth feel.

Lemon zest meets green apple on the nose, building toward more robust fig and pear characteristics. It's a fun wine, with a balanced approach to concentration and weight. On the palate, hints of lemongrass and apricot emerge and are framed by a fresh vibrant acidity. The elegant textured palate gives way to a long, clean, bright finish.

Enjoy!