

EST. 1996
STONE VALLEY
CALIFORNIA

2018 Chardonnay



STONE VALLEY was named after the well-drained, gravelly California soils that these vineyards are planted in. These growing conditions are ideal for grape vines that result in thriving vineyards full of clusters brimming with rich, concentrated flavors. Stone Valley wines offer true varietal character, attractive packaging and the quality of California at value prices that will please even the most conscientious wine lover.

Technical Data

Blend:	95% Chardonnay, 5% Viognier
Aging:	Stainless steel tanks
Alcohol:	13.5%
RS:	1.8 g/l
TA:	5.7 g/l

The **2018 Stone Valley Chardonnay** is light to medium bodied with a pleasing crispness that is balanced with good acidity. The preservation of the acidity and fresh fruit flavors were the primary areas of focus throughout the winemaking process. Harvest occurred in the pre-dawn hours of the morning and then with swift immediacy the grapes were transported in their whole and uncrushed form to the *Diemme* tank press. After cold stabilization, the juice was fermented in stainless steel tanks cooled to 55 - 58 degrees.

Winemaker Notes: Freshness in this Chardonnay prevails with a crisp elegant finish. This chardonnay offers citrus and apple-pear flavors.

Pairing Suggestions: Delightful as an aperitif or when served with shellfish, white flesh fish, chicken dishes and a variety of salads.