

# MARC CELLARS

*Chardonnay*

2022 CALIFORNIA

*Step into Marc Cellars and you're transported to a simpler time. Behind our cellar door, we're applying Old World traditional winemaking techniques to exemplary fruit sourced from the finest vineyards in California.*

**WINEMAKING:** Our Chardonnay grapes are sourced from several cool climate growing regions in California. Each area lends unique flavor components and structure to the final blend. Grapes were harvested during the cooler night and morning hours to preserve the fruit's delicate flavors. After a gentle pressing, the must is fermented in temperature controlled stainless steel tanks with Burgundian yeasts. A small portion of the blend underwent malolactic fermentation adding a creamy note and softening the mouthfeel.

**TASTING NOTES:** Elegant and well-balanced, our Chardonnay offers a romas of Golden D elicious a pple, o range blossom and guava with hints of vanilla and baking spice. These lovely characteristics flow through to the palate leading to a crisp and refreshing finish.

## TECHNICAL NOTES:

**VARIETAL:** Chardonnay

**REGION:** California

**ALCOHOL:** 13.5% By Vol.

**TOTAL ACIDITY:** 0.56 g/L

**PH:** 3.54

