

WESTSIDE CROSSING



TECHNICAL DATA

Barrel aging:	French Oak 4% New
Bottling Date:	7/25 /17
pH:	3.45
TA:	6.7
Alcohol:	14.1 %
R.S.:	Dry < 0.5%
Production:	640 cases

Chardonnay

VINTAGE:

2016

VARIETAL COMPOSITION:

100% Chardonnay

APPELLATION:

Russian River Valley, Sonoma County, California

VINEYARDS / WINEMAKING:

Our Chardonnay is a blend of two local vineyards in close proximity to our historic Wohler Bridge. The Foppoli Vineyard makes up 68% of the blend and is located on Slusser Road next to Sonoma Cutrer and La Crema. Completing the blend is Syre Vineyard at 32%, which is just east of us on Westside Road. Using native yeast, we fermented and aged the wine in one-third stainless steel and two-thirds oak barrels for nine months.

TASTING NOTES:

Enjoy flavors and aromas of lemon curd, green apple, tangy pineapple and baked brioche. Spicy overtones reminiscent of clove, nutmeg and a kiss of vanilla add complexity. Forward fruit on the entry with richness and a slight creaminess on the mid-palate and fresh, lingering fruit flavors and mouthwatering acidity in the finish.

WESTSIDE CROSSING WINES
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