



ROCK & VINE

THREE RANCHES

2018 Rock & Vine Chardonnay

The 2018 Rock & Vine Chardonnay is a light straw color in the glass, and immediately presents aromas of tangerine and white peach, with a subtle hint of rose hanging just above a light caramel. The mouth is bright and clean, with round, layered flavors of fresh Asian pear, juicy ripe orange, and wild flower honey.

A Chardonnay for those who prefer less oak and more fruit, the Rock & Vine 2018 Chardonnay will shine with a cheese plate with honey-drizzled chevre and a hard-rind nutty sheeps milk cheeses, served with fig paste, candied nuts, and slices of fresh apple.

Variety: 100% Chardonnay

Appellation: California

Vineyard locations: Lodi and Paso Robles

Fermented stainless steel tanks

Aging: Six months in used American and French oak barrels

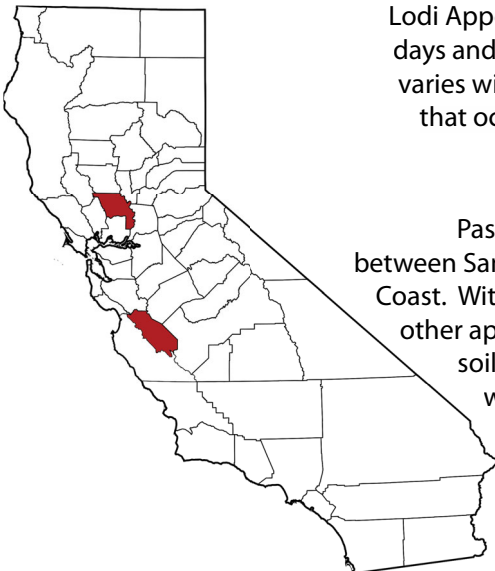
Alcohol: 13.9%

TA: 5.11 g/L

pH: 3.95

RS: .30 g/L

Vineyard information



Lodi Appellation: Lodi has a Mediterranean climate with warm days and cool nights. The soil, unlike many other appellations, varies within the AVA, though in most places it is a deep loam that occasionally is covered with large rocks, like the French region of Chateaufeuf du Pape.

Paso Robles Appellation: Paso Robles is centrally located between San Francisco and Los Angeles along California's Central Coast. With a greater day-to-night temperature swing than any other appellation in California, distinct microclimates, diverse soils and a long growing season, Paso Robles is a unique wine region blessed with optimal growing conditions.

