

IMAGERY[®]

broaden your palate[™]

2019 Chardonnay



TASTING NOTES

Crisp and elegant, this Chardonnay radiates aromas of apple, lime and pear. Subtle oak and the addition of 5% Chenin Blanc, boost this wine's brightness and overall floral characteristics. Balanced flavors of red apple, citrus and honeysuckle coat the mid-palate, with a creamy finish. Natural varietal characteristics of Chardonnay shine through without being overshadowed by dominant oak notes.

VINIFICATION

Cold fermented with minimal French oak influence, our Chardonnay is bright and vibrant. The Chardonnay went through 20% malolactic fermentation to add body and roundness to the wine while still preserving the lean, elegant style.

VINTAGE

2019 was a year of perseverance and ultimately triumph over adversity. A cold winter caused bud break to occur several days later than expected. Those cool temperatures permeated spring and summer, which affected the output of the vines in the form of a lighter fruit set. Unpredictable weather later in the season forced us to be diligent in the vineyard, and that attentiveness paid off. The harvest that came from 2019 was rich in acidity, flavor, and balance that translated into an excellent vintage of finished wines.

IMAGERY

Rooted in three decades of Sonoma Valley winemaking, Imagery embraces the artistry of fine wine. Our estate Tasting Room is known for helping wine lovers discover new and esoteric varietals surrounded by one of the world's largest wine label art collections. In our new line of Imagery wines, we're celebrating traditional varietals enhanced with something a little outside the box. It's our way of inviting you to raise a glass and Broaden Your Palate.[™]

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| pH | 3.53 |
| T.A. | .52 |
| Alcohol | 13.5% |

