



DEROSE

WINERY

Sharknose Chardonnay

FERMENTATION

Grapes are harvested in the early morning to keep cluster temperatures cool. Grapes are whole cluster pressed, allowed to settle 48 hours, then racked into French oak barrels where the wine undergoes native yeast fermentation. Lees are stirred weekly for 4-6 weeks, then bi-weekly for another 2-3 months. Wine is kept in barrel 6-8 months, then transferred to stainless 2 months prior to being bottled. Wines are held 1-2 years prior to release.

TASTING NOTES

Aromas of Green apples, pineapple and light toast complement this wine's crisp and lively mouthfeel. Allowing the wine to stay on its lees in French oak barrels help give this wine its layers of fruit, toast and complexity; but it is taken out before it loses its fresh crisp character. Enjoy with shrimp, oysters, clams, fresh fruits, cheeses and pasta with cream sauces. It will age up to 7-8 additional years in the bottle.

TECHNICAL DATA

Appellation:	Cienega Valley
Varietal content:	100% Chardonnay
Yield:	2 tons per acre
Finished alcohol:	14.1%
pH:	3.43
Total acid:	6.9g/L
Residual Sugar:	0.15g/L
Organically Farmed:	Yes
Bottling:	Unfined and unfiltered
Vegan Friendly:	Yes

