

Cannonball

Chardonnay 2023



WHITE
STILL WINE



UNITED STATES
OF AMERICA



CALIFORNIA

VINIFICATION

Whole cluster press followed by a cold soak for 36 to 48 hours. 75% undergoes tank ferment and the remaining 25% is fermented in a mixture of new and old barrel. Half of the blend spent nine months in French Oak, while the other 50% spent eleven months in American Oak.

FOOD MATCHING

Pair with roast chicken, fresh seafood, and light pasta dishes. Also perfect as an aperitif!

SIZE	75cl
VINTAGE	2023
ABV	13.5%
GRAPE VARIETIES	Chardonnay (100%), Other (0%)
CLOSURE	Screw cap
SKU CODE	A1120123
EXPRESSION	White, Round and Fruity
COUNTRY	United States of America
REGION	California
ALLERGENS	Sulphur
CLOSURE	Screw cap
PH	3.45
TOTAL ACIDITY	5.9g/l Tartaric
RESIDUAL SUGAR	3.7g/l
SKU	A1120123