

LOLA

— LOLA SONOMA COAST CHARDONNAY —

TROPICAL, CARAMEL, FLORAL, DELICATE

LOLA Sonoma Coast Chardonnay is pale gold in color with flavors of tropical fruits and citrus, complimented by delicate floral aromas and hint of oak. The bright fruit is balanced with a rich mouth-feel, making this wine a perfect pairing to seafood and spice. The 2015 vintage was picked slightly earlier in order to ensure a firmer acid structure than typical for California Chardonnay.

<i>Vintage:</i>	2015
<i>Harvest Date:</i>	September 15th
<i>Pre Fermentation:</i>	2 day cold settle
<i>Fermentation:</i>	7- day native yeast at 80 degrees
<i>Fermentation Method:</i>	Cement tank
<i>Oak:</i>	30% 2nd year French Oak for 5 months <i>sur lie</i> ; full malolactic fermentation
<i>Stainless:</i>	70% stainless; no malolactic fermentation
<i>Alcohol:</i>	13%
<i>Cases produced:</i>	3,126

