

# LOLA

## — LOLA CHARDONNAY SONOMA COAST —

TROPICAL, FLORAL, CRISP

LOLA Sonoma Coast Chardonnay is pale gold in color with flavors of tropical fruits and citrus, complimented by delicate floral aromas and a bright, crisp mouth-feel. A portion of this wine is aged in older oak (going through a secondary malolactic fermentation), in an effort to provide a caramelized richness to accent the aromatics and palate.



<i>Vintage:</i>	2016
<i>Harvest Date:</i>	August 30th/31st, 2017
<i>Pre Fermentation:</i>	Whole cluster press 2 day cold settle
<i>Fermentation:</i>	7 day native yeast at 80 degrees
<i>Fermentation Method:</i>	Cement tank
<i>Oak:</i>	30% 2-4 year French for 5 months; Full malolactic fermentation
<i>Alcohol:</i>	13%
<i>Cases produced:</i>	3,800
<i>Release Date:</i>	July 14, 2017