



# LOLA

2021

## Chardonnay Sonoma Coast

**Vintage:** 2021

**Fermentation:** Whole cluster press, 2-day cold settle, 7-day native yeast at 75°F, cement tank

**Aging:** 20% 2-4 year French oak for 5 months; full malolactic fermentation

**TA:** 6.1      **pH:** 3.49      **Alcohol:** 13.0%

**Harvest Date:** August 22-24

**Release Date:** June 28, 2022

**Production:** 2,850 cases

**SKU:** LLCHSC21

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### 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 subtle caramelized richness to accent the aromatics and palate.

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*"LOLA is an intriguing California producer that sells the usual chardonnay and pinot noir, and for fun also makes wines like muscat, chenin blanc and malvasia. I've very much enjoyed those wines, but this is the first time I've tried LOLA's chardonnay. Like all the LOLA wines I've tasted, it's fresh and lively, subtle and unpretentious."*

- Eric Asimov, *The New York Times*

*"LOLA Chardonnay charges out of the gate with gorgeous lemon grass, orange peel, and honeycomb notes. Medium-bodied and lively in the mouth, it has bags of poise."*

-Lisa Perrotti-Brown, *The Wine Advocate*