

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>	2018
<i>Harvest Date:</i>	August 30th/31st
<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>	50% 2-4 year French for 5 months; Full malolactic fermentation
<i>Alcohol:</i>	13%
<i>Cases produced:</i>	2,150
<i>Release Date:</i>	May 5th, 2020



Jeb Dunnuck

"LOLA Chardonnay sports light gold color as well as terrific notes of brioche, caramelized pineapple, and spice. Medium-bodied, it has beautifully integrated oak, good freshness and acidity, and plenty of length."

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"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

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