



Salem Wine Co.

CHARDONNAY

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| VINTAGE | 2018 |
| ALC/VOL | 13.0% |
| PRODUCTION | 1,200 cases |
| FERMENTATION | Native fermentation in neutral 500L barrel |
| ÉLEVAGE | 12 months in barrel, 6 months in tank |

VINEYARD & VINIFICATION

The 2018 Salem Wine Co. Chardonnay is predominantly sourced from the west-facing Block 9 at Seven Springs. This gently sloped hillside is composed of iron-rich clay. Upon arrival at the winery the grapes are gently pressed into neutral 500L puncheons. The wine undergoes a native primary fermentation and completes a full malolactic conversion. After a year the wine is racked to tank where it naturally clarifies before bottling.

TASTING NOTE

A historically dry vintage, the 2018 Salem Wine Co. Chardonnay is rich in both concentration and texture. Notes of toasted almond skin mix with rich, brûléed citrus notes to form a compelling aromatic profile. The wine's signature is its surprisingly rich mid-palate that is defly counterbalanced with a bright, clean finish

