

JMC

J. McCLELLAND CELLARS
CHARDONNAY

VINTAGE: 2020

APPELLATION: OAK KNOLL DISTRICT, NAPA VALLEY

VARIETAL COMPOSITION: 100% CHARDONNAY

WINEMAKING:

THESE GRAPES HAVE BEEN HAND HARVESTED FROM AN ESTEEMED OAK KNOLL VINEYARD FOR MORE THAN 30 YEARS. THE FRUIT WAS PRESSED AND 100% BARREL FERMENTED IN FRENCH OAK (25% NEW); NO MALOLACTIC FERMENTATION WAS ALLOWED. 18 MONTHS OF AGING IN CUSTOM DESIGNED FRENCH OAK BARRELS FOLLOWED.

WINE NOTES:

THE AROMATICS INCLUDE FLORAL, RIPE PEAR AND ZESTY LEMON WITH ENTICING APPLE, CREAM AND SPICE BACK NOTES. PEAR, CITRUS, WHITE FIG AND A HINT OF CREAM MARK THE FLAVOR PROFILE AND LEAD TO A CRISP FINISH. THE RICH, BALANCED FLAVORS AND AROMAS ARE SUPPLE, BROAD AND READY TO ENJOY TONIGHT OR MATURE IN THE BOTTLE FOR AT LEAST 8-10 YEARS.

200 CASES PRODUCED

WINEMAKERS: PAUL SCOTTO, MITCH COSENTINO

ALCOHOL: 14.5%

RS: 0.39%

6 84586 98053 8

pH: 3.19

TA: .60%

