

GRANITE HILL CELLARS

CHARDONNAY 2019

Lodi, California



GRANITE HILL
CELLARS



TASTING NOTES: The Granite Hill Chardonnay is supple in mouthfeel, with flavors of tropical guava, apple and passionfruit that lead into a touch of vanilla bean on a creamy finish.

VITICULTURE: Lodi has been a famed region for growing Zinfandel grapes for many years, but it has been the last 10-15 years that they are shining through with other varieties, including Chardonnay. The sub-AVAs for this wine come from Sloughhouse and Alta Mesa, which are in the northern part of Lodi, just west of the Sierra Foothills.

VINIFICATION: After undergoing traditional fermentation methods, the Granite Hill Cellars Chardonnay is aged for four months in new French oak barrels.

INTERESTING FACT: The Granite Hill label is adorned with the California Poppy, the Golden State's emblem that grows among the landscape in Lodi.

FAMILY: Granite Hill Cellars is brought to you by the Kautz Family of Lodi, California. The name comes from the rocky and "granite" terroir the family's vineyards grow on. The soft rolling hills, in conjunction with the Pacific Ocean Delta breezes make these vineyards ideal for grapes of distinction. Practicing sustainability for over 30 years, the family is committed to the longevity of their land and the environment around them.

PRODUCER: Ironstone Vineyards

ALCOHOL: 13.5%

REGION: Lodi, California

TOTAL ACIDITY: 4.5 G/L

GRAPE(S): 100% Chardonnay

RESIDUAL SUGAR: 1.92 G/L

SKU: GHCH7-19

pH: 3.68