

LIQUID FARM



2019 WHITE HILL CHARDONNAY

Sta. Rita Hills AVA
49% Clos Pepe, 33% Kessler-Haak
18% La Rinconada

AGING - Fermented in neutral French oak and aged
10 months in a combination of neutral
oak and stainless steel

PRODUCTION - Barrel fermented with
occasional lees stirring. Blended and finished
in Stainless Steel tank after a very
gentle filtering. Native primary and
secondary fermentation.

- TASTING NOTES -
Meyer Lemon, river rock, chalk,
and white flowers. Full of energy,
and bright acidity but with a
very satisfying round mouthfeel.

- FOOD PAIRINGS -
Sushi, raw oysters, crudo, ceviche,
steamed mussels, Sole Piccata

We take inspiration for this wine from the
famed Chardonnays of Chablis. The pronounced
acidity and precision of this wine lend to its agability
and appeal to those that prefer a leaner style
of Chardonnay. One of our original bottlings.

13.0% Alcohol
1200 cases made