LIQUID FARM



2020 WHITE HILL CHARDONNAY

Sta. Rita Hills AVA 43% Kessler-Haak, 38% Clos Pepe, 19% 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 1000 cases made