ANTHONY ROAD

WINE COMPANY

family friends passion



CHARDONNAY

Unoaked for elegance and true fruit expression. Inviting aromas of ripe pear and apple, with hints of lemon.



CHARDONNAY Unoaked for elegance and true fruit expression. Inviting aromas of ripe pear and sweet apple, with hints of candied citrus.



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UNOAKED CHARDONNAY

2023

The 2023 growing season was off to an early start with a warm spring. Bud break was early and this proved to be an issue as a late freeze on the evening of May 17th killed many primary buds around the region. In our vineyard there was damage to our Martini Vineyard Lemberger and Chardonnay vines. Late spring to early summer was cool and wet and then things warmed up in July and into early August until the weather cooled again. It was around this time that wildfire smoke from Canada blanketed the area. Heading into the harvest the acidities in the grapes were still high and the brix were in need of a climb. In late September into early October we had a week of sunshine with temperatures in the 80's. This helped all varieties fully ripen and the resulting wines are of a high and concentrated quality.

Harvest dates : October 4, 2023

Vinevard:

DRY

Martini Family Vineyards & Nutt Road Vineyard

Winemaking Notes: The fruit was machine harvested then pressed into stainless steel tanks to settle for 2 days. It was then racked off the juice bottoms into tank for fermentation. Once fermentation was complete, the wine rested on its lees for about 5 months before being readied for bottling. The wine was filtered and underwent a slight bentonite fining for heat stability.

Bottling date: April 24 & 25, 2024

Tasting Notes: Aromas and flavors of sweet apples, dry floral notes and candied citrus.

> SEMI-DRY SEMI-SWEET



Tech Data

SWEET

BRIX AT HARVEST	21.5 Brix
RESIDUAL SUGAR	4 g/L
РН	3.29
TOTAL ACID	6.31 g/L
ALCOHOL	12.5%
CASES PRODUCED	1107

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