



Kitsch

Chardonnay 2018

Cases Produced: 700
Enjoy By: 2025

THE SNAPSHOT

One bottle plants 5. This collaboration with tentree® was built off of a mutual passion for community and the interconnectedness of the world around us. Every bottle purchased means five mangrove trees are planted in the village of Mahabana, Madagascar. This unique project creates local jobs and improves sustainable farming.

THE EXPERIENCE

Appearance: Pale Lemon
Nose: Ocean breeze/Grandma's sugar cookies/
Vanilla pod charred mango/White pepper
Palate: Crunchy Granny Smith apples/
Lemon shortbread/Freshly chopped ginger
Feels Like: Making the world a better place

THE SOURCE

3.578 acres planted in 2013
Clone 95
4.50 tonnes/acre
Soil Types: Gravel, stone and glacial deposits
Harvest Date: October 5th, 2018

THE NUMBERS

Brix: 22.5
pH: 3.30
TA: 6.7 g/L
RS: 1.7 g/L
Alc: 13.0%

THE PROCESS

Hand harvested
Whole cluster pressed
80% stainless steel fermented with x16 yeast
20% neutral French oak barrels fermented 'wild'
75 days lees contact

THE RECOS

Spring pea and lemon risotto/Moroccan style
couscous/Porcini mushroom pasta
Kitsch Spotify Playlist: Netflix, chill and Chardon-yay