



BUTLERS' GRANT CHARDONNAY 2021

APPELLATION	ALCOHOL	BRIX AT HARVEST
Twenty Mile Bench	13.5%	20.0
VARIETAL/CLONE	TOTAL ACIDITY	RESIDUAL SUGAR
Chardonnay (mixed planting)	6.76 g/L	1.0 g/L
AVAILABILITY	RETAIL PRICE	CASES PRODUCED
Wine Club	\$50	100



WINEMAKING

Low intervention, low sulfur. Wild ferment and malolactic fermentation. Barrel fermented and aged nine months. 25% new oak. 100% French.

TASTING NOTES

This wine is a delicious blend of citrus and nutty flavors, with the sweetness of Meyer lemon and meringue balanced by the smoky and creamy notes of almonds and custard. Its fresh acidity and creamy finish make for a balanced and satisfying sip.

CELLAR NOTES

Now through 2027