

IMAGERY.

2016 Chardonnay



TASTING NOTES | Elegant in style, this Chardonnay radiates aromas of apple, lime and pear. Subtle oak and the addition of Chenin Blanc, boost this wine's brightness and overall floral characteristics. Flavors of red apple and honeysuckle coat the mid-palate, leaving a feeling of balance with a bright acid finish. Natural varietal characteristics of Chardonnay are showcased without overbearing components of buttery oak.

VINIFICATION | Cold fermented with minimal French oak influence, our Chardonnay is bright and vibrant. The Chardonnay went through 20% malolactic fermentation to add body and roundness to the wine while still preserving the lean, elegant style.

VINTAGE | 2016 was a moderate year compared to the proceeding vintages that had to combat the drought. The growing year started off with a wet winter. In the Spring there was a string of unseasonably warmer days followed by late rain, but once bud break started the summer and fall went very smoothly.

IMAGERY | Rooted in three decades of Sonoma Valley winemaking, Imagery embraces the artistry of fine wine. Our estate Tasting Room is known for helping wine lovers discover new and esoteric varietals surrounded by one of the world's largest wine label art collections. In our new line of Imagery wines, we're celebrating traditional varietals enhanced with something a little outside the box. It's our way of inviting you to raise a glass and Broaden Your Palate.™

pH	3.55
T.A.	.72
Alcohol	13.5%
RS	.32
Blend	95% Chardonnay 5% Chenin Blanc