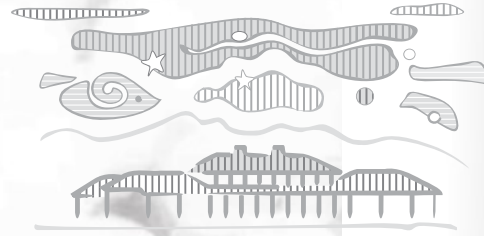


ESTATE SERIES

LAPLAYA®

Chardonnay 2016



Pure Varietal Character
Shines Through

Composition: 100% Chardonnay

Harvest: By hand

Vintage: March, 2016

Appellation: Colchagua Valley

Age of the vines: 20 years

Yield: 5.25 tons per acre

Production: 9,500 cases

Maceration: No

Fermentation: Sur Lie with selected yeasts,
57 - 60°F, 20 days

Malolactic: No

Aging: 100% stainless steel

Alcohol: 13%

Total Acidity: 6.4 g/L

pH: 3.3

Residual Sugar: 2.70 g/L

Harvest Notes

The 2016 harvest will be known for the intense rains in March and April. Luckily our vines were not impacted by the storms and harvested prior. All wines are going to be some of the best we've produced with amazing acidity due to the cool spring and summer. Overall our white and rose wines, are very fruit forward and expressive.

Tasting Notes

A rich gold hay color. On the nose, aromas of peach and apricot. It is a crisp, refreshing wine with lots of bright green apple.

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