



# TOAD HOLLOW®

V I N E Y A R D S

## 2018 CHARDONNAY UNOAKED

MENDOCINO COUNTY  
FRANCINE'S SELECTION

THE FINE ART OF FUN!

### FRANKIE'S NOTES

“The harvest of 2018 was abundant and beautiful and our Unoaked Chardonnay from this vintage is generous with lovely aromatics and flavor. I knew at my first taste that this was a year of greatness for Chardonnay, the queen of grape varieties! Because of its juicy, bright, and fruit forward character, you can try it with many creative pairings.”

### AROMATICS & FLAVORS

A nose of fresh mango and lilac with clean, crisp, stone fruit and melon flavors. A mouth-filling and layered finish of honeyed lemon and a slight note of grapefruit.

### VINTAGE

The 2018 vintage was made in heaven. Since it was a long season characterized by moderate temperatures, it was the most bountiful California harvest since 2013. Slow measured ripening created optimum flavors with firm structure.

### FERMENTATION & AGING

Pressed while still chilled from an early morning pick, the juice is allowed to settle for several hours. It is then racked off of the lees and sent to cold fermentation. Once cold fermentation was complete the wine was moved to stainless steel tanks to age for 5 months. It underwent 100% malolactic fermentation in the stainless steel and aged completely without oak.

### VINEYARDS

One of our Mendocino grape growers refers to the area where his vineyards grow as Russian River North. Much of what we source in Mendocino is along the river and the growing conditions are very similar to the cool vineyards in Sonoma County's Russian River Valley. Add a touch of Chardonnay grapes from Northern Monterey County and the resulting wine is full of fruit flavor with a firm structure.

### TECHNICAL DATA

Varietal: 100% Chardonnay  
TA: 0.57  
pH: 3.29  
Alcohol: 13.9%  
RS: 0.22  
UPC: 711408713651  
SRP: \$14.99



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