



# TOAD HOLLOW®

V I N E Y A R D S

## 2020 CHARDONNAY UNOAKED

MENDOCINO COUNTY  
FRANCINE'S SELECTION

THE FINE ART OF FUN!

### FRANKIE'S NOTES

“Our unoaked Chardonnay with its fresh, bright, and easy drinking qualities is characteristic of all that we do here at Toad Hollow Vineyards. We always strive to make serious appellation wines that are exceedingly quaffable for your everyday dining table, at gatherings of family and friends, as well as quiet moments in your favorite chair. Our unoaked Chardonnay is always appealing and a welcomed refreshment.”

### AROMATICS & FLAVORS

Aromatics rise out of the glass with orange blossom, tropical fruit essence, and a bit of almond biscotti. Steely, crisp, and bright on the palate with expansive melon and mango flavors. The finish is ample like a creamy custard with snappy and lingering ginger spice.

### VINTAGE

Mendocino's major varieties performed well in 2020, particularly Chardonnay. Following a cool, mild growing season, an August heat spell accelerated ripening, resulting in an early start to harvest. Overall quality from harvest to bottle always seemed very good, especially for whites. Yields of Chardonnay were slightly higher than normal.

### FERMENTATION & AGING

After grapes arrive still chilled from a morning pick, we whole-cluster press, then the juice settles for several hours. It is then racked off of the lees and sent to cold fermentation. Once cold fermentation is complete, the wine ages in stainless steel tanks for five months. Our Mendocino fruit undergoes malolactic fermentation in the stainless steel. For additional complexity, we add a small percentage of Monterey County Chardonnay that does not undergo malolactic fermentation. The wine sees no oak contact.

### VINEYARDS

We've sourced our Chardonnay from the same long-time family-owned vineyards in Mendocino County for many vintages. Much of what we source is along the Russian River and the growing conditions are very similar to the cool vineyards in Sonoma County along the river. We add a touch of Chardonnay grown in Northern Monterey County and the resulting wine yields fresh fruit flavor with a firm structure.

### TECHNICAL DATA

Varietal: 100% Chardonnay  
TA: 0.63  
pH: 3.08  
Alcohol: 13.9%  
RS: 0.27%  
UPC: 711408713651



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