**ABOUT THE WINE**
The inaugural release for our Highway 12 portfolio, this 2017 Chardonnay is a culmination of several years of vineyard and winemaking experimentation. Starting with delicious fruit from the Clarksburg region, directly adjacent to Highway 12, we have a new staple from our cellar to your table.

**TASTING NOTES**
The nose presents elderflower blossoms and light citrus with a hint of stone fruit. On the palate is something quite different: crisp asian pear prevails. The fruit and floral notes are balanced by light acidity. Malo-lactic fermentation, 6 months barrel aging and 50% sur lee make the wine full, lush and rich.

**WINEMAKING & VINEYARDS**
Our vineyard partners for this wine are local Sonoma boys Ned Hill and Matt Storvett of La Prenda Vineyards. They came to us with a new vineyard they were developing a few years back so we decided to jump in and give it a try. Hailing from the cool Delta-Clarksburg region, also with a touch Sonoma Carneros, we opted for the minimalist approach - cool fermentation, light oak integration, lower alcohol.

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**WINE NOTES**
- **Appellation:** Clarksburg, Sonoma
- **Barrel Aging:** 6 months
- **Alcohol by Volume:** 13.5%
- **pH Level:** 3.61
- **Translucent Acidity:** 0.53 gms / 100 ml

**Available In KEGS**

**NOTES:**