



CHARDONNAY

2014 Snipes Mountain AVA, Washington

Talon Winery **CHARDONNAY** is a classic, un-oaked wine that is medium-bodied, fresh and easy to drink. Look for notes of melon, banana, and a clean, rounded finish. Try it chilled with fish, white meats or appetizers, but always with family and friends.

BLEND/COMPOSITION

100% Chardonnay

FERMENTATION/AGING

No malolactic fermentation

Un-oaked, no barrel aging

WINEMAKER'S NOTES

Our methodology when it comes to Chardonnay is simple. Let the fruit show through. We opt out of malolactic fermentation as well as oak aging, preferring 100% stainless steel aging. Our style is to promote clean fruit flavors and aromas. Chardonnay in this style is able to sit comfortably in different areas of a restaurant's wine list, from a light pairing with appetizers, to a clean, tart partner to a rich main course.

TECHNICAL DATA

Titrateable Acidity at Bottling	7.5g/L
pH at Bottling	3.6
Residual Sugar	1.0%
Alcohol	13.3%