



CHARDONNAY

2017 Grand Valley AVA, Colorado

Talon Winery **CHARDONNAY** is a classic, unoaked wine that is medium bodied, fresh and easy to drink. Typical of stainless steel vinted Chardonnay, look for honeyed aromas, crisp tropical flavors and a bright finish. Refreshing by itself, it also pairs well with a variety of cuisine.

BLEND/COMPOSITION

100% Chardonnay

FERMENTATION/AGING

No malolactic fermentation

Un-oaked, no barrel aging

WINEMAKER'S NOTES

2017 in Colorado began as an exceptionally early year for the vinifera harvest. These grapes were picked and delivered an entire month ahead of our average timeframe for this varietal. While early or late harvest can sometimes mean issues with fruit quality, in this instance all of our standard metrics for picking were ideal. It is said that the best vintages of wine "make themselves." This was very close to the case with Chardonnay. Fermented quickly with a hybrid-style yeast at an average of 60 degrees F, racked and stored in 100% stainless steel with no Malolactic Fermentation, our Chardonnay is an excellent example of the standard for this unoaked style.

TECHNICAL DATA

Titratable Acidity at Bottling	6.0g/L
pH at Bottling	3.76
Residual Sugar	0%
Alcohol	12.5%