



2019

Tildio Winery Estate Chardonnay

100% Barrel Fermented

The golden color from barrel fermentation is a visual cue to the mild caramel, vanilla, apple, and Asian pear aromas to come. It was fermented in one-third new French oak and aged for 16 months and undergoing spontaneous malolactic fermentation to fill in a rich creamy mouthfeel.

Release Date September 2021

Production 1,692 bottles

Harvest September 15th 2019, at 23.8 average brix

Grape Source **vineyard location:** Estate grown, Lake Chelan AVA

Vine Age: Planted 2012

Soil: Sandy loam with decomposed pumice

Elevation: 1,300 Feet

Clone: Old Wente

Rootstock: None, own rooted

Fermentation Two hours minimum juice and skin contact prior to pressing. 100% Barrel fermented in one-third new French oak. Naturally fermented to start, inoculated with EC1118 to finish. 100% natural malolactic fermentation.

Aging 16 months

Technical Notes **Bottled:** March, 2021

pH: 3.53

Total Acidity: 6.2 g/L

The Vintage The 2019 growing season was rewarding across Washington. January through May brought welcomed precipitation. Warm summer days and cool nights allowed for even ripening, which rewarded us with truly outstanding, balanced, and flavorful fruit.