

WESTSIDE CROSSING



TECHNICAL DATA

Barrel aging:	French Oak 4% New
Bottling Date:	7/25/17
pH:	3.45
TA:	6.7
Alcohol:	14.1 %
R.S.:	Dry < 0.5%
Production:	640 cases

Chardonnay

VINTAGE:
2016

VARIETAL COMPOSITION:
100% Chardonnay

APPELLATION:
Russian River Valley, Sonoma County, California

VINEYARDS / WINEMAKING:

Our Chardonnay is a blend of two local vineyards in close proximity to our historic Wohler Bridge. The Foppoli Vineyard makes up 68% of the blend and is located on Slusser Road next to Sonoma Cutrer and La Crema. Completing the blend is Syre Vineyard at 32%, which is just east of us on Westside Road. Using native yeast, we fermented and aged the wine in one-third stainless steel and two-thirds oak barrels for nine months.

TASTING NOTES:

4+ Stars - Ronn Weigand, MS & MW

Restaurant Wine review:

“Excellent Chardonnay: supple, full bodied, elegant and complex in flavor, it is a balanced, lightly oaked wine with a smooth long finish, tasting of crème brûlée, honey, white peach, candied lemon and pineapple. Great value.”



WESTSIDE CROSSING WINES
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