



2022 chester. Chardonnay

Description:

Sit. Stay. Chardonnay.

Run. Play. Chardonnay.

We have the perfect white to hang with at the campfire or take with you on the ski run.

chester. Chard is strong-willed, loyal, affectionate, and loving - just like we define our best friends.

Get up, get out, and step into the great outdoors. Or just stay home and chill.

Take your best friends every step of the way.

Take the 2021 chester. Chardonnay.

Appellation:

Monterey

Fermentation Details:

30 days - Tank Temp range 46-56 degrees.

10% of the wine was aged for 2 months in neutral French oak barrels for texture and mouthfeel.

Harvest Date: 9/22/2022

Cold Soak: no

Aging Process: Stainless Steel and Barrel

Oak Program: Neutral French oak and stainless steel

Secondary Fermentation: No

Bottling Date: 3/17/2023

Cases Production: 974

