

B I S T U É
C E L L A R S

BLACK BADGER



2018 BLACK BADGER CHARDONNAY ALEXANDER VALLEY, CALIFORNIA

Winemaker
Carolina Bistué

Grapes and Vineyard Location
100% Chardonnay
Alexander Valley, Sonoma, CA

Winemaking Notes

Hand-picked grapes and cluster sorting at the winery. Harvest on 1st week of September. Whole cluster pressing with pneumatic press. Fermented 50% in stainless steel tanks and 50% in French oak barrels. Aged for 6 months in French oak barrels, 20% new and 80% in 2nd and 3rd use. Only 443 cs produced.

Tasting Notes

Lively aromas of pineapple, peach, citrus and stone fruit, with mild notes of rocky minerals and almonds. Intense and full bodied. Vibrant and well-balanced acidity with mature and soft tannins in a long and refreshing finish. Pair with scallops, oysters, lobster, fish tacos and soft cheeses.

UPC 8 6933800038 6

Alc 13.5%

TA 6.2 PH 3.42 RS 1.15 g/l