

LOCKWOOD



2017 CHARDONNAY CENTRAL COAST

IN THE VINEYARDS

Grapes were carefully selected from fog-influenced vineyards across the expansive Central Coast, one of the most diverse and climatically cool grape growing regions in California.

ABOUT THE VINTAGE

A wet winter was followed by a steady spring and cool August temperatures before a heat spike in early September. The long and even growing season created near perfect growing conditions resulting in balanced acid and concentrated flavors.

WINEMAKER NOTES

Harvested in the early morning hours, the grapes underwent cold fermentation and were aged on less in 100% stainless steel. The lees were stirred weekly to provide a creamy mid-palate and highlight the wine's naturally bright acidity.

The 2017 Central Coast Chardonnay opens with crisp green apple aromatics and reveals complex and layered flavors of fresh apricot and grapefruit. With a hint of key lime and lively mineral notes, the subtle oak and refreshing acidity leaves a beautifully balanced and long-lasting finish that unlocks the hidden beauty of the California Central Coast.

APPELLATION: Central Coast

ALCOHOL: 13.5%

pH: 3.49

TA: 5.4g/L

Unlock the Secrets of the Central Coast

lockwoodvineyards.com