

2010 Epilogue North Coast Chardonnay



Harvest Date	September 17 th , 2012
Bottling Date	August 31 st , 2011
Release Date	January 15 th , 2012
pH	3.65
Total Acid	6.5%
Alcohol	14.1%
Residual Sugar	.30
Production	4980 Cases

Tasting Notes: Offering up delicate notes of citrus, ripe Anjou pear and warm baked apples, this wine finishes beautifully with hints of vanilla and measured oak. A very well balanced Chardonnay, pair with fresh oysters, lightly seasoned grilled seafood, mild cheeses and even freshly baked goods.

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Accolades:

91 pts – *Wilfred Wong, Cellar Master*

88 pts – *The Tasting Panel Magazine*

SILVER – *U.S. National Wine Competition*

BRONZE – *San Francisco Chronicle Wine Competition*



Vineyard Notes: Sustainably farmed in Mendocino County by our friend, Pierre LaBarge, we're very excited to bring you our first wine of the Epilogue Portfolio. Slower ripening at cooler temperatures resulted in the 2010 harvest being physiologically ripe with fully matured flavors.

Winemaker Notes: Imagine the journey this wine has taken. A series of transformative moments, from the vineyard, into our hands, delivered to the cellar, and then into the bottle, best describes the long and poetic road this Chardonnay has traveled. This bottle is its Epilogue, the grace note at the end of a long growing season. Mendocino Chardonnay is becoming very popular, because of its aromatic tendencies and balance. This makes them more food-friendly and suited to a broader array of pairings. Through a stainless steel fermentation and medium toast plus oak program that focused on complimenting the wine, rather than overpowering it, the result was bottled as a great food wine.

Suggested Retail Price: \$15.00