



the path

2018 Chardonnay

TASTING NOTES

Our 2018 The Path Chardonnay is a smooth summer white wine with a lean profile, bright acidity and a light finish. Fragrant floral and citrus aromas compliment juicy nuances of pear and lime on the palate. Pair with scallops or braised pork.

APPELLATION

The majority of the grapes used to craft this wine were sourced from Lodi, an up and coming wine region located in California's Sacramento Delta. Situated 100 miles directly east of the San Francisco Bay at the edge of the San Joaquin/Sacramento River Delta, cool "delta breezes" provide the region with a reliable, natural air conditioning throughout the growing season. The soils here are a combination of poorly-draining clay and rich loam, meaning the vines experience nutrient-rich, yet sometimes arid conditions. During the growing season, warm days give way to cooling afternoon breezes from the San Francisco Bay, dropping temperatures down 30 to 40 degrees from their daytime highs. This mass of cool air allows wine grapes to retain more acidity than those grown in similarly warm regions. Most of the balance of the fruit comes from the River Junction AVA, at the confluence of the San Joaquin and Stanislaus Rivers with a unique combination of climate and fine sandy loam soils. These soils, located in the delta's driest part, combine with the region's cool temperatures to produce flavorful, quality grapes.

PRODUCTION NOTES

VINTAGE	2018
APPELLATION	California
VARIETAL	Chardonnay
SPECIFICATIONS	pH: 3.50 TA: 6.6 g/L ABV: 13.5%