



CANNONBALL
HEALDSBURG, CALIFORNIA

CANNONBALL CHARDONNAY

California, USA

AB +747541 BC+952275

90 POINTS + GOLD MEDAL! (2021)

Winemaker Challenge, International Wine Competition 2021

Vineyards: Sourcing is from Coastal California from Mendocino to Sonoma to Monterey. Fog currents and wind, warm sunshine and adequate rainfall characterize each of these regions and draw us to them for their fine suitability for growing luscious Chardonnay grapes.

Winemaking: Grapes are harvested in the morning hours to ensure that their flavours remain true and unaffected by the heat of the day. Grapes are then sent directly to a pneumatic press to liberate the juice from the berries and fermentation takes place both in oak and in stainless steel tanks.

A variety of yeast strains are employed, each selected to enhance the character of a specific vineyard site. Post-fermentation, stirring of the lees helps to build mid-palate structure and add delicate creamy buttery notes to the wine. Blending takes place in several stages with initial small lots being combined in December following harvest and the final blend assembled in the spring so that it has time to marry and age as an ensemble prior to bottling. In total this wine sees 9 months of cellaring. 70% of the blend is French oak fermented while the remaining 30% has been fermented and aged exclusively in stainless cooperage. Select French oak is used for this wine as its elegant structure is best-suited to enhance the wine's fruit, palate structure, and subtlety.

Tasting Notes: Abundant stone fruit leading with yellow and white peach scented with orange blossom. Base notes of sweet cream butter and cornsilk mingle with nuanced oak that expresses as caramelized sugar and pastry. Delicate entry. Light and floral with peach flavour transitioning to apricot, pineapple and tangy nectarine. The acidity is bright, the structure light to medium weight with fresh mineral acidity and a kiss of peach cobbler crust and flakey vanilla-laced pastry on the finish courtesy of light toast French oak aging.



DREAM**WINES**