



Alc x Vol: 13.5%

pH: 3.61

TA: 6 g/L

RS: 0.4%

Chardonnay 2017

Notes from the Winemakers

Crisp and clean with notes of warm, sweet oak, Bel Lago's 2017 Chardonnay is a luscious wine with plenty of complexity to explore. Barrel fermented and sur-lie aged for 11 months, this Chardonnay has whiffs of granny smith apple pie and bright citrus fruit on the nose. Jackfruit, pineapple and lemon roll over the palate first, while the French oak expresses itself in notes of hazelnut, brioche and vanilla from the mid-palate through the finish. Soft, silky tannins and creamy lees provide a rich body to compliment the bright fruit and toasty oak of this vintage.

— *Charlie Edson, Blake Lougheed & Kyle Leppek*

Composition

100% Chardonnay

Production Notes

Prior to pressing our Chardonnay, the grapes sit on their skins for an hour or two to increase the wine's color and tannin profile. It is then barrel-fermented and aged on the lees for one year. We stir the lees at least once a month to contribute more flavor, aroma and texture. All of our Chardonnay also completes malolactic fermentation. Before bottling, we added fresh Chardonnay juice from harvest to sweeten the wine and enhance its fruit profile.

Vintage: 2017

Appellation: Leelanau Peninsula

Suggested Retail: \$24

Bel Lago Winery
6530 South Lake Shore Drive, Cedar, Michigan 49621
Phone: 231 228 4800 • www.bellago.com • info@bellago.com