



Chardonnay Reserve 2016

Notes from the Winemakers

Sur-lie aged for more than two years in French oak, Bel Lago's reserve Chardonnay is a decadent expression of this noble grape. Straightaway, this small-batch wine expresses its extended oak aging with scents of vanilla bean, cream and chai. With fittingly crisp acidity, lemon zest, mango, apricot and banana notes provide balance for the leesy, barrel-aged character. Fully integrated French oak raises a nuanced flavor profile of brioche, caramel and licorice root. Already beautifully aged, this wine will continue to cellar for years to come.

— *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. Our reserve Chardonnay is then barrel-fermented and was aged on the lees for 22 months. 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. The lots used to create this reserve Chardonnay were fermented with the yeasts CY3079, Melody, VL2, Elixir, QA23 and Prelude.



Alc x Vol: 14.1%

pH: 3.55

TA: 6.5 g/L

RS: 0.23%

Vintage: 2016

Appellation: Leelanau Peninsula

Suggested Retail: \$30

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