2019 FOLLY OF THE BEAST® CHARDONNAY

Central Coast, CA

Winemaker Notes

Well-balanced and elegant, this wine has all the beloved elements of a California Chardonnay. To create this delicacy, we went to the Central Coast where foggy mornings have a favorable effect on the grape and large diurnal shifts help promote fruit notes and high-acidity. The combination of this creates its unique, high-quality stature. Aged in 30% French Oak to enhance delicious notes of apple, apricot, and butterscotch and scents of white flower and yellow apple. Folly of the Beast Chardonnay is the product of meticulous winemaking and a continuation of our mission to achieve the impossible.



Winemaking

Aged in 30% new French oak

Soil: Sand, loam, clay TA 5.6g/L Apple Pasta w/ Cream S	Viticulture	es Food Pairings
Soil: Sand, loam, clay TA 5.6g/L Apple Pasta w/ Cream Sand, loam, clay TA 5.6g/L Apple Pasta w/ Cream Sand, loam, clay TA 5.6g/L Apple Pasta w/ Cream Sand, loam, clay TA 5.6g/L Apple Pasta w/ Cream Sand Poultry Age of Vine: 20+years PH 3.5 Butterscotch Salad Lemon Shellfish	Age of Vine: 20+years	Pasta w/ Cream Sauce Poultry Salad

