

Technical Information

pH: 3.6 TA: 5.77 g/L RS: <O.2 g/L

14% Alc. By Vol.

The 2015 Photobomb Chardonnay is 100% Chardonnay. Gently pressed and fermented in stainless steel tank, the Chardonnay did not go through the malolactic fermentation, creating a crisp and fresh Chardonnay that is dry yet delightful. This is not your common oaky, buttery Chardonnay.

With notes of green apple, starfruit, and bosc pair, this Chardonnay is light and refreshing. The flavors of green apple and bosc pair interplay well with the acidity. The 2015 Photobomb Chardonnay has a lightness of touch balanced by excellent density and fruit concentration.

We recommend pairing this Chardonnay with lobster or halibut dishes, gruyere, brie, or fresh mozzarella. Or simply enjoy by the glass with friends!





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