



## **Tasting Note:**

### **2015 Tin Shack Chardonnay, Rita's Crown Vineyard**

In keeping with the style we have made our Tin Shack in for the last few years, this wine was fermented in stainless steel in order to capture the most pristine fruit quality possible as well as promote crisp, bright acidity. After fermentation the wine was put into older, neutral barrels for a year's worth of aging. That time in barrel helps to round out the wine and adds some extra aromas and flavors from the time spent on the lees.

Our 2015 Chardonnay from Rita's Crown has a pale golden color. The nose is filled with lemon zest, golden apple and crushed stone minerality. On the palate the golden apple and tropical notes take center stage along with the classic baking spice quality we get from a year on the lees. Slightly bigger and richer than in previous vintages, this wine is classic Chardonnay through and through.

*Only 180 cases produced.*

*14.4% alcohol*

*pH 3.36*

*TA 0.71 g/100ml*

*Retail price \$42*