

ARIEL

2016 CHARDONNAY

PRODUCTION NOTES

ARIEL Chardonnay is a dealcoholized wine made in a sustainable winery in Paso Robles, California. Composed of Chardonnays from the 2016 vintage, with an emphasis on tropical fruit character, ARIEL Chardonnay is fermented cold in stainless steel cooperage and small French oak barrels. Once fermentation is complete, it is blended before undergoing more oak barrel aging. Just prior to bottling, the alcohol is gently removed by cold filtration, leaving less than 0.5% alcohol by volume.

WINEMAKER COMMENTS

ARIEL Chardonnay has a distinctive combination of buttery apple and butterscotch characteristics, combined with a toasty French oak bouquet. This dealcoholized wine should continue to develop complexity as it ages. Enjoy ARIEL Chardonnay with richer seafoods, veal, duck and cream pasta dishes.

TECHNICAL INFORMATION

Composition: 76% Chardonnay, 19% Riesling, 5% Sauvignon Blanc

Alcohol: Less than 0.5% by volume

pH : 3.25

Residual Sugar: 3.79 g/100ml

Cellaring: Enjoy now, or can be held up to two years.

NUTRITIONAL INFORMATION

Serving Size: 8 fl oz.

45 calories / 11 carbs / fat-free / gluten-free



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