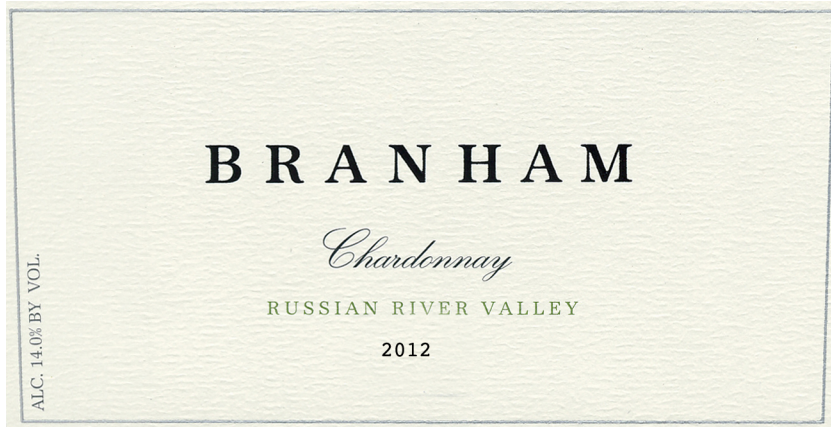


BRANHAM

Year after year this all stainless steel ~ sur lie ~ zero percent malolactic fermented Chardonnay bursts with the essence of this great varietal. An artist's palette of green and yellow fruits; on the palate: crisp green apple, kiwi, grapefruit, lemon and pineapple. Day in, day out, if you seek that one glass of white wine after a long day, or for that outdoor lunch, or a true crowd-pleasing, party wine, you need look no further. Enjoy Now!



Vineyards

Foppoli Family Vineyard

Varietal %

Chardonnay ~ 100%

Harvest

October 2012

Brix: 24.5 ~ pH: 3.25 ~ TA: .72

Winemaking

Whole Cluster Pressed

Fermented in Stainless Steel for 27 Days @ 55°

Left Sur Lie for Four Months ~ No Malolactic Fermentation

Chemistry at Bottling

14.0 % Alcohol

3.25 pH; .68 TA

Release Information

Bottling January 2013 ~ 110 Cases