

Board Track Racer The Vincent White Chardonnay

By Mark Ryan Winery

Winemaking

This chardonnay was fermented in 100% stainless steel, for a period of 3 months at very low temperatures. Slow, cooler fermentations tend to retain more of the subtle aromatics of this complex varietal. The wine was not put through malolactic fermentation in order to retain all the wine's natural acidity to balance the full-bodied mouthfeel.

Tasting Notes

Aromatically, this wine offers spiced pear and traces of pineapple before giving way to a palate featuring green apple and ripe citrus. The mouthfeel is relatively full, with more rich apple and stone-fruit tones. The wine's finish is balanced by its acidity, which is round, buoyant and mouthwatering.

Technical Data

100% Chardonnay
Vineyards: Milbrandt Family Estate
Residual Sugar: .054%
Oak: 100% Stainless Steel-fermented
2,000 Cases Produced