

2018 OLEMA CHARDONNAY SONOMA COUNTY



ABOUT THE WINE: The 2018 Olema Chardonnay, made by Amici Cellars, is a blend produced from premier vineyards in Sonoma County. A portion of the blend was aged in barrels for a rich, creamy texture with the remainder fermented in stainless steel which preserves the bright, vibrant fruit and crispness.

2018 VINTAGE: 2018 was truly a winemakers' vintage, and the quality of the resulting wines presents itself in bottle. Generous rainfall in February led to a late budbreak and extended flowering period. Beautiful and mild weather throughout spring and summer made for a healthy crop load. With no major heat spikes or weather events in the fall, winemakers were able to patiently wait to pick at optimal fruit ripeness.

WINEMAKER NOTES: Aromas feature lemon oil and lime custard laced with roasted hazelnut and a touch of brown spice. The palate is rich and creamy with notes of Golden Delicious apple and ripe pear balanced by bright acidity and a long, zesty finish.

RELEASE DATE: October 2019

ALCOHOL: 13.8%

APPELLATION: Sonoma County

BLEND: 100% Chardonnay

SUGGESTED RETAIL PRICE: \$15