



# STRESSED VINES

MAKE BETTER WINE

## 2019 Indindoli Chardonnay

It is said that "stressed vines make the best wines", because the harder the vine works to produce fruit, the more vibrant the flavor, the more balanced the acid and the smoother the tannins will be. Our wines are made from grapes sourced from single vineyards that produce grapes that are not only "stressed" but are also known as some of the best vineyards in the region.

Stressed Vines' 2019 Indindoli Chardonnay was born from grapes harvested from the renowned Indindoli Vineyards in the heart of the Sonoma Coast. A perfectly balanced Chardonnay inspired from the best in Burgundy and California. This is a crisp, light-bodied wine defined by sharp acid and full fruit balanced by a light oak texture, with aromas of lemon verbena, white peach, white flowers, bay leaf, toast, butterscotch, all coupled with a creamy lemon curd palate which can be enjoyed now or after a couple of years of cellaring.

## Production

The single vineyard grapes are carefully hand harvested overnight and immediately pressed whole-cluster, settled in tank and then fermented in barrel with native yeast. Following a native malolactic fermentation, the wine ages in French oak (25% new) for 10 months on the lees and is stirred weekly before finally being placed in bottle unfinned and unfiltered.

## Technical Data

HARVEST DATE	AGING
10/4/2019	10 Mo. French Oak (25% New, 75% Neutral)
VINEYARD	Unfinned, Unfiltered
Indindoli	BOTTLING DATE
CLONES	8/3/2020
Wente & Robert Young	PRODUCTION
FERMENTATION	20 Cases
Native Yeast	RETAIL PRICE
ALC	\$45.00
13.5%	