

# Kalpela

## 2019 Chardonnay, MENDOCINO COUNTY

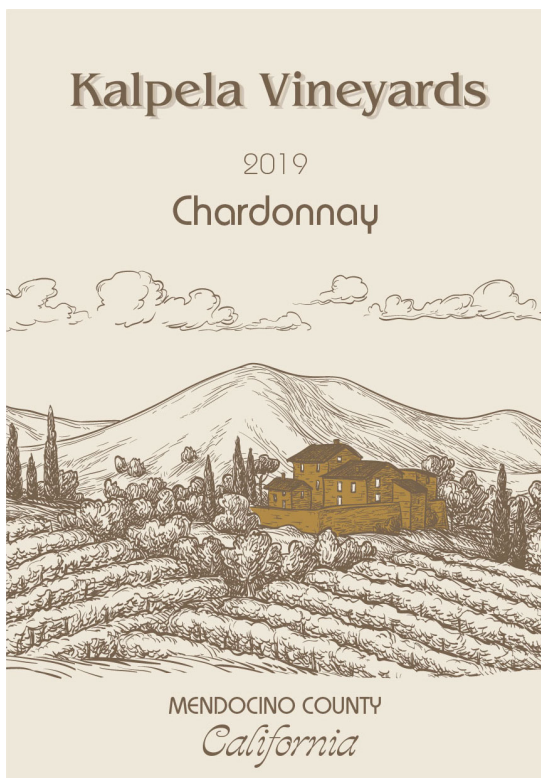
Kalpela Wines of Mendocino County are the namesake of the native American Pomo chief who our little local village Calpella was named. These wines are produced from many old-vine vineyards located in the hills and benchlands which overlook the headwaters of the beautiful Russian River. These extremely well-priced wines are not simple ordinary négociant wines which you find in this price category, but are fruit driven, complex and well-balanced wines produced and bottled at our winery in Redwood Valley. The wines are lovingly aged and or fermented in our forest of American and French oak barrels, again unusual for wines of this price. Kalpela's retro Napa Valley/European label depicts tradition, quality and value.

### WINE NOTES

Our Chardonnay comes from an old vine Chardonnay vineyard located on a benchland overlooking the Russian River. 100% fermented and sur-lie aged for 8 months in neutral French Burgundy barrels. This vintage displays a beautiful pale gold color and bright aromas of Meyer lemon, French tarragon, and tropical fruits like pineapple and mango. Uplifting flavors of navel orange, tangerine, and pink apples combine to give this Chardonnay a luscious but bright mouth-feel. Rich flavors and balanced acidity lead into a long, lingering finish.

### FOOD RECOMMENDATIONS

Enjoy with crab cakes, oysters, and pasta or risotto with fresh spring vegetables. A grilled chicken sandwich with spring greens and lemon aioli in one hand and this Chardonnay in the other hand is what the good life is all about.



### FACT SHEET

**Varietal Composition:**

100% Chardonnay

**Alcohol:**

13.2%

**Harvest:**

Hand-harvested October 8<sup>th</sup> 2019

**Total Acidity:**

.84 g/100ml

**Length/Type of Fermentation:**

The grapes hand harvested at an average 23.2 degrees brix. The grapes were crushed, pressed and cold settled before being racked into neutral French Burgundy oak barrels. The wine was then barrel-fermented, "sur-lie" aged for 8 months, not allowed to undergo malolactic fermentation.

**PH:**

3.14

**Residual Sugar:**

.05% (dry)

**For Additional Information:**

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