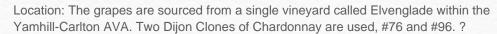


Maison Noir

Oregogne Chardonnay





Vinification: Grapes are whole cluster pressed. Fermented in barrel with 100% malolactic fermentation. Aged for 12 months in French oak barrels, 25% new, followed by another 6 months in bottle.

Grape varieties: Chardonnay

Altitude: 61m-305m ASL

Vineyard age: 25 years old

Exposure: Southeast

Soil: Willakenzie and Laurelwood

Alcohol: 13.5%

Tasting notes:

Engaging flinty mineral flavors usher into a crisp palate of lemon cucumber, green pear, grilled hazelnuts and yellow apple. Balanced acidity with a fine stony finish.

