

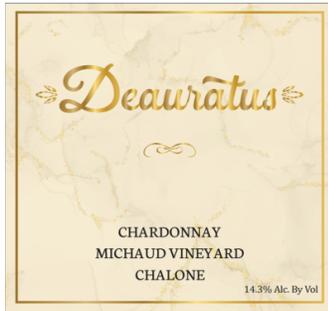
Deauratus

Chardonnay Michaud Vineyard

Vinification: Whole-cluster pressed. Juice was aerated before fermentation to oxidize and precipitate yellow pigments . Fermented 55oF in tank from 24o-to-12o Brix, then sent to barrel to finish. It reached dryness by year's end. Malolactic confirmed finished in March 2025.

Grape varieties Chardonnay

Alcohol 14.3%



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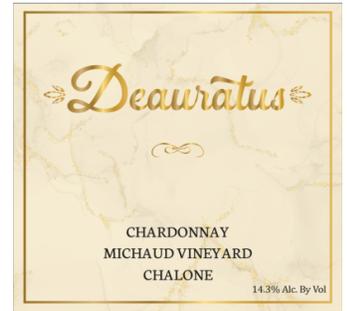
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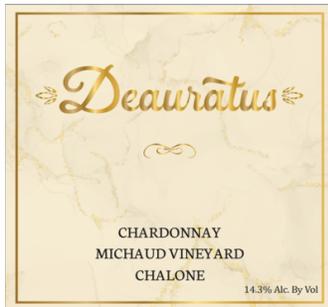
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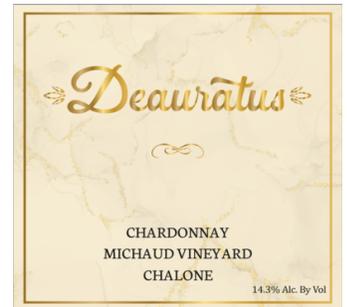
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