

Barrel Oak Winery & Brewery

Stainless Steel Chardonnay

Vinification: Fermented and aged 100% in stainless-steel tanks. Temperature-controlled fermentation at low temperatures to retain fresh fruit and a light, crisp mouthfeel. This wine does not go through malolactic fermentation in order to retain the natural malic acid in the finished wine.

Grape varieties Chardonnay

Alcohol 12.5%



Tasting notes

Notes of peach, nectarine, and pear, followed by floral and melon. A light-bodied wine with well-balanced acidity. This is a very drinkable Chardonnay with a clean and crisp finish.

Banville
Wine Merchants

www.banvillewine.com

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