

2018 ZAHAV LATE HARVEST CHARDONNAY

ABOUT THE WINE:

At the Scopus Vineyard, high atop Sonoma Mountain in California, our normal Chardonnay harvest ends early in the growing season. But in some years, we let the grapes on a few vine rows hang longer than we typically do for the dry Covenant Chardonnay Lavan. These late harvest grapes achieve ultra-high levels of sugar, which give a lush sweetness and make this an exceptional dessert wine.

TASTING NOTES:

This is an elegantly-styled, moderately sweet wine, showing hints of stone fruit, lemons and honey. It is medium-bodied and fresh on the finish. A perfect end to a great meal. But it also makes a lovely aperitif to start off with before dinner—or just for sipping with friends.

VARIETAL:

Late Harvest Chardonnay

APPELLATION:

Sonoma Mountain, Sonoma County

PRODUCTION NOTES:

Whole-cluster press; native yeast fermentation

AGING:

9 Months In 100% French Oak

CASES PRODUCED:

374

SUGGESTED RETAIL:

\$28 (375 ml)

