

Covenant

2017 THE TRIBE CHARDONNAY

CHARDONNAY

ABOUT THE WINE:

This fine-tuned Chardonnay was sourced exclusively from grapes grown at the Mettler Vineyard in the California delta town of Lodi. The grapes were harvested and then whole-cluster pressed before sending the juice through flash-détente. This quick vineyard-side heat treatment delivers a fruit forward mevushal wine. Barrel-fermented with native yeast in neutral French oak, the wine stays in barrels for 6 months prior to bottling.

TASTING NOTES:

The wine is blessed with crisp acidity that supports a core of lush-textured citrus, apple, pear and quince flavors backed by a mineral core.

VARIETAL:

Chardonnay

APPELLATION:

Lodi

PRODUCTION NOTES:

Native Yeast Fermentation;
No ML; Barrel-fermented

CASES PRODUCED:

350

SUGGESTED RETAIL:

\$32



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