BIG BUFFALO
California

Big Buffalo Chardonnay 2021



TASTING NOTES

A true American Chardonnay.
A rich palate with notes of white nectarine and vanilla, with a smooth mouthfeel. The nose has peach and vanilla notes. The wine is a harmonious balance of alcohol, fruit, and tannins.

WINEMAKING

Premium blocks of Dijon Chardonnay grapes were selected into this blend, harvested during cool night. Grapes were hand sorted and fermented in cooltemperature stainless steel tank, once ongoing fermentation began, wine was transferred to French Oak Barrels and primary was finished in them. Partial Malolactic fermentation on certain barrels in order to preserve fresh flavors and crisp acidity. Aged in barrel for 9 months before racking off fine lees.

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