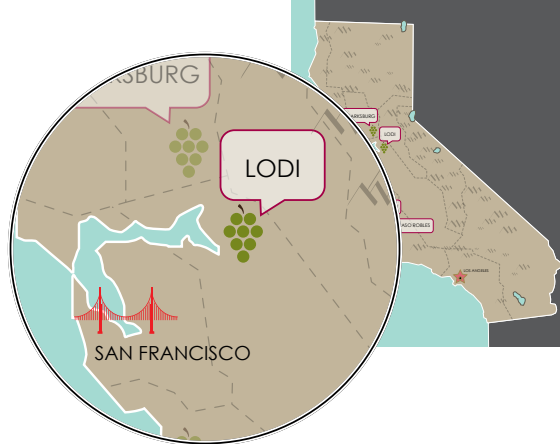




TORTOISE CREEK



CHARDONNAY

Lodi AVA 2023

VARIETAL: 89% Chardonnay, 4% Riesling, 3% Muscat Canelli, 4% other whites

REGION: Lodi AVA

VINEYARD: The Tortoise Creek Chardonnay is sourced from certified sustainably farmed vineyards in the sandy loams and alluvial clay soils of Lodi. The vineyards take advantage of the cool climate gap between the northern and southern coastal ranges surrounding the San Francisco Bay. As the day's temperature rises, cool breezes drift in from the Delta, keeping the nights cool which is ideal for developing complex long finishing wines. The climate in Lodi is almost identical to Napa with the same mean annual temperatures.

WINEMAKING: Grapes are picked at night when coolest. Whole cluster pressing preserves the natural acid balance present at harvest and also minimizes harsh tannins. The pressed juice is clarified and then undergoes a cool, slow fermentation in stainless steel vats which preserves the fresh varietal character of the Chardonnay grape. After fermentation, the wine is stirred on its lees to extract richness and depth and aromas. The wine does NOT go through malolactic fermentation but a percentage does spend a few months in French oak. The other white varietals add a wonderful complexity to the wine.

TASTING: Tortoise Creek Chardonnay is extremely elegant and fresh with lovely aromas of pears, apples and white flowers. Its creamy texture is supported by fresh acidity and a long, clean finish.

FOOD PAIRING: Ideal with all seafood, chicken and cream based pastas.

ALCOHOL: 14.2 % | **RS:** 2.8 G/L



UPC# 0 89832 41205 2
12pk / 750ml



SUSTAINABLE PRACTICES The Lodi Rules (www.lodirules.com) are California's first 3rd party certified sustainable wine growing standards designed to lead to measurable improvements in the environmental health of the surrounding ecosystem, society-at-large and wine quality. The Lodi Rules program requires growers to use a wide range of sustainable practices that result in continual improvement of all aspects of their farming operations. The Lodi Rules Program is third party certified which means the standards have been reviewed and endorsed by an organization not connected to the Lodi Winegrape Commission. Vineyards in the Lodi Rules program are certified by Protected Harvest (www.protectedharvest.org), an environmental non-profit organization that endorses farmers' use of stringent environmental farming standards.

