## Julia <u>James</u>

## Chardonnay

100% Chardonnay

Julia James is a tribute to the future. Named for the fifth generation of the Opici family, this wine is bursting with orchard fruits and a hint of oak. The perfect pour to celebrate family, love, and tradition. With grapes sourced from some of Northern California's most prestigious regions, Julia James has a modern look and offers real value that consumer's love.

Tasting Notes:

Ripe Temon in color, this Chardonnay has golden highlights in the glass. Offers a mix of fresh pear, apple, melon and citrus on the nose. There is a bright, juicy, almost racy personality to go with exotic flavors of tropical fruits, vanilla, nectarine, and a hint of oak. Continuing to open up nicely in the glass, it has a creamy mid-palate and a clean, crisp finish. Julia James Chardonnay should be enjoyed on all occasions, especially with salads, roasted chicken, and lightly sauced pasta dishes.

Vineyards:

Region: Carneros, Monterey, and San Joaquin Valley: California, USA

Vineyard Name: Julia James

Year Planted: 2005

Training Method: Simple Guyot

Planting Density: 5,000 vines/hectare

Soil Composition: Loamy earth, shale, sand, and silt

Elevation: 500 - 600 meters Exposure: South/Southeastern

Practices: No use of harmful chemicals or pesticides.

Winemaking:

Harvest: Gently machine harvested throughout September

during the cooler night and morning hours.

Fermentation:

After a gentle pressing, the must is fermented in temperature controlled stainless steel tanks with natural Burgundian yeasts. 10% of the wine is then racked to rest in large French oak barrels, while the remaining portion undergoes malolactic fermentation, adding texture and finesse to the style. After a brief

rest on the lees, blending and bottling occurs before the product is shipped for maximum freshness.

**Technical Data:** 

Alcohol: 13.5% pH: 3.43

Acidity: 5.6 grams/liter Residual Sugar: 2.0 grams/liter

Production Quantity: 4.000 cases



