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FULCRUM

2023
LOS
CARNEROS
CHARDONNAY



TASTING NOTES:

GOLDEN STRAW COLOR IN THE GLASS. COMPLEX AROMAS OF ALMOND, HONEYSUCKLE, GRANNY SMITH APPLE AND SWEET OAK. LAYERS OF APPLE, APRICOT, BUTTERSCOTCH AND BRIOCHE ON THE PALATE. A CREAMY TEXTURE THAT FILLS THE MOUTH AND LEAVES A LINGERING FINISH.

CLONE: WENTE SELECTION & CLONE 95

WINEMAKING:

BARREL FERMENTED

ML: COMPLETE MALOLACTIC CONVERSION

BARREL AGING: 8 MONTHS

BARREL REGIME: 100% FRENCH OAK, 10% NEW

COOPERAGE: FRANCOIS FRERES

SULFUR: UNDER 90PPM

BOTTLED: APRIL 30, 2024

CASES PRODUCED: 132

ALCOHOL CONTENT BY VOLUME: 14.1%

WINEMAKER: DAVID ROSSI