



1305 W. San Antonio St. Marfa, TX 79843

Variety: 100% Chardonnay

Alcohol: 12.2%

Vineyard: Forbidden Desert Vineyard, New Mexico

Harvest Date: August 12th, 2021

Bottling Date: February 9th, 2022

Process: Machine-harvested. Destemmed, crushed and then pressed. Fermented in polyethylene tank. Stainless steel barrel. Completed malolactic fermentation. Aged 6 months. Added 30ppm total SO2 at bottling.

Total Cases: 55 cases

Tasting Notes: Pineapple, tart apple, no oak. Chardonnay for people who LOVE Chardonnay and people who don't like Chardonnay.

Pairing Ideas: Fettucine alfredo (AKA adult mac & cheese). Steak au poivre.

