



2018 Arcturos Barrel Aged Chardonnay

Vintage Overview

2018 was a classic “up and down” growing season. It started strong with early bud break, and summer brought warmer temps resulting in good early development. Cooler weather settled in early September and slowed development, but the rains that soon followed became the bigger challenge. Diligent work in early October was necessary to keep the fruit as clean and free of degradation as possible. Short pauses in harvest were necessary to let the late-season fruit dry out. Patience in the vineyard plus extra efforts sorting fruit allowed us to produce some very nice wines. Whites are showing well early and should age well, while reds will likely be best consumed earlier in their development.

Tasting Notes

Full-bodied with a rich, smooth texture. Flavors of fresh apple and pear are followed by hints of vanilla and delicate spice, complemented by a whisper of caramelized sugar and balanced oak on the finish.

Thoughts for Food

Try this wine with more robust flavors, like lobster ravioli in a rich cream sauce or herb-roasted chicken with butternut or acorn squash.

Blend: 100% Chardonnay

Appellation: Leelanau Peninsula

Vineyard Source: 34% Leelanau Summit, 66% Isidor's Choice

Fermentation: Barrel fermented, 100% malolactic

Maturation: 10 months French oak, 20% new

Bottling Data: 0% residual sugar, 13.25% alcohol

Price: \$18.00