

Kit #165A • W3

Failla Chardonnay Sonoma Coast California 2022

Selected by: MTW Tasting Panel



Final Deductions

VINTAGE 2022

GRAPE Chardonnay

GEOGRAPHY Not Europe

COUNTRY USA

LARGER REGION California

SMALLER REGION Sonoma

County

SUB REGION Sonoma Coast

Rationale

Sight

BRIGHTNESS Day Bright

CLARITY Clear

COLOR DEPTH Medium

COLOR Yellow

HIGHLIGHTS Green

BUBBLES No

Structure

RESIDUAL SUGAR Dry

ACID Medium

ALCOHOL Med+

PHENOLS Low

TEXTURE Creamy / Buttery

FINISH Medium

COMPLEXITY Medium

Aroma & Taste

CITRUS FRUIT Meyer Lemon Condition: Under Ripe / Tart, Fresh, Ripe Part: Flesh

TREE/VINE FRUIT Apple (Yellow) • Pear (Yellow/Brown) Condition: Under Ripe / Tart

TROPICAL FRUIT Pineapple Condition: Under Ripe / Tart, Fresh

FLORAL Honeysuckle • Apple Blossom *Condition: Fresh*

OTHER VEGETABLE Corn

HERBAL Lemon Grass

INORGANIC EARTH Mineral / Rock

OAK AGING Yes Oak Intensity: Medium

OAK INFLUENCE Butterscotch • Vanilla • Toast

OXIDATION/NUTTINESS Hazelnut

PERCEIVED WINEMAKING CHOICES Malolactic (ML) • Lees Contact