

Bailarin Cellars

2018 Manchester Ridge Chardonnay



WINEMAKER NOTES

This Mendocino County wine opens with aromas of ripe peach, almond butter, and hazelnut. Flavors of lemon, mango, vanilla bean and honey crisp apple burst on the palate with the trade mark acidity of coastal growing conditions. This wine is perfect served chilled after allowing time to breathe.

WINEMAKING TECHNIQUES

The hand-picked fruit is delivered cold and placed whole cluster into a bladder press for a gentle 3-hour press. Followed by a one-day cold soak in a stainless-steel tank before being racked off the hard lees into barrels for fermentation, aging on the lees with monthly stirring to enhance mouthfeel and structure.

FRUIT SOURCE: MANCHESTER RIDGE VINEYARD

Located in Mendocino County, the Mendocino Ridge AVA is one of California's best-kept secret sources of spectacular fruit. The vineyard sits above the coastal fog at 2058ft, just west of Anderson Valley. Warm days and cool nights increase the hang time for ripening with harvest typically occurring one month later than our valley vineyards.

VINTAGE NOTES

The 2018 vintage was an ideal growing season and the wines are already showing it's potential for greatness. Moderate winter rainfall began the season and cool summer temperatures culminated in a harvest that was up to three weeks later than normal. Under these growing conditions, fruit matured slowly and produced grapes of exceptional quality with balanced sugars, acid and tannins. The resulting wines are beautifully balanced and will continue to develop over time.

THE WINERY

Bailarin Cellars was created in 2014 by a collective of family and friends, each following their respective passions. Together, we focus on producing small lots of handcrafted wines from unique vineyard sources. We are proud to share the fruits of our labor and love with you.

TECHNICAL NOTES

Appellation: Mendocino Ridge

Composition: Chardonnay

Barrel Time: 11 Months

Alcohol: 14.1%

Cases Produced: 200

Designations: Vegan

