



2018 Unoaked Chardonnay  
Christine's Selection  
Stuhlmuller Vineyards – Block 3  
Alexander Valley  
Sonoma County

***Best of Class and Gold Medal Winner – 2019 Press Democrat North Coast Wine Competition – 96 Points!!***

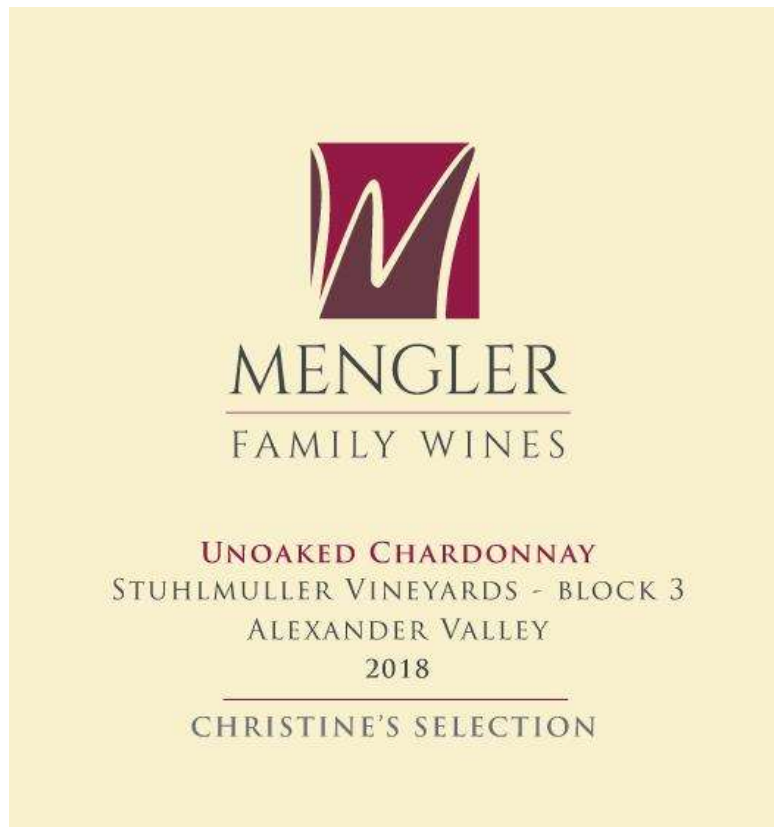
I dedicate this wine to my daughter, Christine, who enjoys Chardonnay but not with oak. So, I made this unoaked, Chablis-style Chardonnay to satisfy her palate. I was further inspired to make this wine for my neighbor, Carolyn, who only drinks white wine and thus cannot enjoy my red wines. The way we made this wine is also very special and fun. These delicious grapes were hand-picked and foot-stomped in the old tradition by my wife, Rita, and myself. So, remember to take the time to enjoy family and wine with this delicious unoaked Chardonnay.

Other Facts:

Harvest Date: September 19<sup>th</sup>,  
2018  
100% Chardonnay  
Alcohol: 13.9%  
pH: 3.70  
TA: 6.5

Cases produced: 231

\$25/750mL



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#### Key Viticultural and Enological Facts

Soil	Sandy Loam
Clone	4
Harvest Brix	24.2
Harvest Date	9/19/2018
Yeast type	T-306
Fermentation timeline	9/22/18 – 10/15/2019
Fermentation technique	Closed stainless steel tanks (100% Stainless)
Press details	Treaded by feet; two-day cold soak; whole cluster press to 1.0 bar
Bottle date	12/6/2018
Release Date	January 2019
pH	3.70
T/A	6.5 g/L
R/S	<0.1%
V/A	0.15 g/L
Alcohol	13.9%
Production	231