



2019 Unoaked Chardonnay
Christine's Selection
Stuhlmuller Vineyards – Block 2
Alexander Valley
Sonoma County

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. 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 10th,
2019

100% Chardonnay

Alcohol: 13.9%

pH: 3.63

TA: 6.2

Cases produced: 248

\$32/750mL



Mengler Family Wines – Chris Mengler, Founder/ Winemaker
wine@menglerwine.com
www.menglerwine.com (707) 620 - 0175



2019 Unoaked Chardonnay

Christine's Selection

Stuhlmuller Vineyards – Block 2

Alexander Valley

Sonoma County

Key Viticultural and Enological Facts

Soil	Sandy Loam
Clone	Wente
Harvest Brix	22.7
Harvest Date	9/10/2019
Yeast type	T-306
Fermentation timeline	9/14/2019 – 10/11/2019
Fermentation technique	Open top stainless-steel tanks (100% Stainless)
Press details	Treaded by feet; three-day cold soak; whole cluster press to 1.0 bar
Bottle date	12/12/2019
Release Date	August 2021
pH	3.63
T/A	6.2 g/L
R/S	<0.1%
V/A	0.26 g/L
Alcohol	13.9%
Production	246