



# 2024 THE JACK CHARDONNAY

APPELLATION:	Columbia Valley
VINEYARDS:	McNary Vineyard
TECHNICAL NOTES:	pH 3.59 TA 0.62 g/100mL Alcohol 13.2% By Volume
FERMENTATION:	30% barrel fermented; 15% new French oak 70% stainless steel to retain bright, clean, and fresh flavors.
CASES PRODUCED:	500 cases
SENSORY NOTES:	<p>A vibrant, fruit-driven Chardonnay that overdelivers from the first pour. Aromas of golden apple, ripe pear, mandarin zest, and honeysuckle lead into a silky palate filled with orchard fruit, citrus, and a whisper of warm spice. Bright acidity keeps everything fresh and lively, while just the right amount of texture adds depth without heaviness. A Chardonnay that makes everyone a Chardonnay fan!</p> <p>UPC: 899976000301</p>