

the wine trust

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ROTATION



CHARDONNAY

Background

Winery: Rotation Cellars

Country: United States

Region: Lodi, CA

Established: 2014

Production Volume: 8,000 cs

Description: Rotation produces characteristically California wines using fruit sourced from a 100 year-old family-owned vineyard in Lodi, CA and naturally driven winemaking decisions. The goal of Rotation is to produce honest, varietal and terroir inspired wines whose quality and integrity far exceeds their value driven price.

Wine Notes – 2019 Rotation Chardonnay

A classic, crowd-pleasing California Chardonnay with excellent weight and texture. Ideal growing conditions brought a mild spring and warm, mostly dry summer. Fermented in temperature-controlled stainless steel to preserve acidity and freshness, while undergoing partial Malolactic fermentation combined with stirring of the lees (battonage) to enhance richness and length of finish. Then aged for several months in mostly stainless steel prior to bottling, resulting in a layered Chardonnay with great balance of roundness and fruit.

Vibrant tropical fruit aromas matched with green apples and pears. On the palate, bright acidity with herbal notes and a slight touch of vanilla and crème brûlée. There is a slightly weighty-yet-refreshing mouthfeel with complexity here; attributes which define a classic California Chardonnay that belies and exceeds its modest price point. A balanced Chardonnay that is complex and interesting enough to drink on its own, yet also pairs well with a variety of cuisines and dishes ranging from roasted chicken and seafood risotto to simple cheese board and crudité.

Technical Specifications

Varietal Composition:	100% Chardonnay
Vineyard Region:	Lodi, California, USA
Vine Age / Yields:	Average 12 years
Production Volume:	8,000 cs
Vineyard Characteristics:	Fine sandy soils interspersed with granitic-based minerals, as fed by alluvial waters from numerous rivers originating in the Sierra Nevada mountains to the east
Wine-Making / Vinification:	Fermentation in temperature-controlled stainless steel with partial Malolactic fermentation and stirring of the lees 4 months aging, mostly in stainless steel, with 10% aged in oak Sterile filtration during bottling
Alcohol / Volume:	13.8%
pH:	3.6
Acidity:	5.4 g/L
Residual Sugar:	3.5 g/L