



LLOYD

BY: *Robert Lloyd*

2022 VINTAGE | Chardonnay VARIETAL | Carneros APPELLATION

2022 LLOYD CELLARS CARNEROS CHARDONNAY

History

Lloyd Cellars 2022 Carneros Chardonnay is the latest vintage of our most popular wine, known for its complexity and versatility with food. It's a fantastic expression of a luscious, rich California Chardonnay balanced perfectly with natural acidity.

Winemaking

100% Chardonnay sourced predominately from Sangiacomo Vineyards, Kiser, Home and Green Acre Blocks. Barrel fermented and aged for 10 months in American oak. The wine is left on the lees right up until bottling.

Sensory

Layers of tropical fruits, pear, and apple wrap around refreshing acidity and fresh lemon, all supported by rich notes of vanillin leading into a powerful, yet elegant finish.

Composition: 100% Chardonnay

Harvest dates: September 12 to September 17, 2022

Bottling date: July 14, 2023

Appellation: Carneros, CA

Fermentation: All barrel fermented

Malolactic: 100%

Alcohol: 14.5%

pH: 3.45