



# 2023 CHARDONNAY

## CARNEROS

Introducing the Lloyd by Robert Lloyd 2023 Chardonnay, the latest vintage of our celebrated wine. Renowned for its complexity and culinary versatility, this exquisite California Chardonnay embodies a luscious richness, impeccably balanced with a touch of natural zest.

### WINEMAKING

Crafted from 100% Chardonnay sourced from the prestigious Sangiacomo Vineyards in Los Carneros, this wine is barrel fermented and aged for ten months in American oak. Left on the lees until bottling, it achieves a depth and complexity that epitomize California Chardonnay.

### SENSORY

Exuding sophistication, this Chardonnay presents a luxurious blend of tropical fruits, pear, and apple, highlighted by a lively zest of fresh lemon. Rich vanillin notes weave through the palate, culminating in a finish that is both powerful and exquisitely refined, embodying the essence of timeless grace.

### PAIRINGS



| VINTAGE SPECIFICATIONS |                      |
|------------------------|----------------------|
| COMPOSITION            | 100% Chardonnay      |
| HARVEST DATES          | Oct. 13 - 22, 2023   |
| BOTTLING DATE          | July 10, 2024        |
| APPELLATION            | Carneros, CA         |
| FERMENTATION           | All barrel fermented |
| MALOLACTIC             | 100%                 |
| ALCOHOL                | 14.5%                |
| pH                     | 3.45                 |
| VOLUME                 | 20,000 cs            |
| SRP                    | \$42 Bottle          |

LLOYD

BY: *Robert Lloyd*

2023

VINTAGE

*Chardonnay*

VARIETAL

*Carneros*

APPELLATION