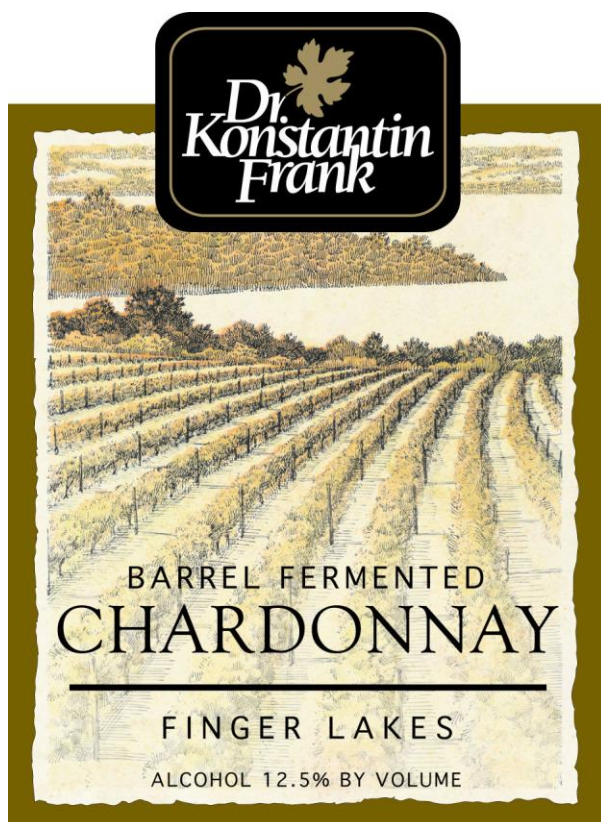


DR. FRANK'S VINIFERA WINE CELLARS

CHARDONNAY 2012



VINIFICATION:

The grapes were picked during the early morning and whole-bunch pressed to maximize freshness. Part of the juice was fermented in European oak barrels, undergoing malo-lactic fermentation and a 10-month maturation period to add complexity and a richer mouth feel to the fruit characters, minerality, and freshness from the stainless steel-fermented fraction.

DESCRIPTION:

Medium intensity with fruit dominant characters of fresh pineapple, dried apricot and honeysuckle notes; supported by undertones of minerality and subtle yeasty complexity. Well integrated oak is enhanced by a creamy mouth feel.

ANALYSIS:

Alcohol	13.3%
Acidity	0.62/100ml
pH	3.22
Sugar	<0.4%

AWARDS:

BTI World Value Wine Challenge: **Gold, 90 Pts**
Great Lakes Wine Comp. **Gold**
Florida State Fair Int'l Wine Comp: **Double Gold**

