

TORTOISE CREEK KEG PROGRAM CHARDONNAY



A PERFECT POUR, EVERY TIME

Wine on tap is better for profits and better for the planet.

Premium wine in kegs never sees oxygen so it's guaranteed fresh. The 130th glass is as fresh as the first no matter how long it takes to empty the barrel. All items filled in 19.5L stainless steel reusable kegs from Free Flow, Napa, CA. Requires a Sankey D fitting.

Tortoise Creek CHARDONNAY 2020

LODI AVA 19.5L STEEL KEG FOB-CA: \$142 (FREE FLOW)

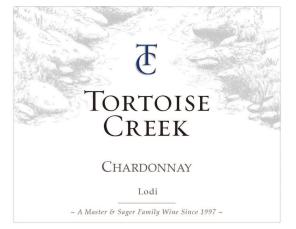
The Tortoise Creek Chardonnay (90% Chardonnay, 5% Viognier and 5% Sauvignon Blanc) is sourced from certified sustainably farmed vineyards in the sandy loams and alluvial clay soils of Lodi. The vineyards take advantage of the cool climate gap between the northern and southern coastal ranges surrounding the San Francisco Bay. As the day's temperature rises, cool breezes drift in from the Delta, keeping the nights cool which is ideal for developing complex long finishing wines. The climate in Lodi is almost identical to Napa with the same mean annual temperatures.

Grapes are picked at night when it is coolest. Whole cluster pressing preserves the natural acid balance present at harvest and also minimizes harsh tannins. The pressed juice is clarified and then undergoes a cool, slow fermentation in stainless steel vats which preserves the fresh varietal character of the Chardonnay grape. After fermentation, the wine is stirred on its lees to extract richness and depth and aromas. The wine does NOT go through malolactic fermentation but a percentage does spend a few months in French oak. Both the Viognier and Sauvignon Blanc add a wonderful complexity to the wine.

CRISP, FRESH, CITRUS, APPLE, PEAR

To maintain freshness, grapes are picked at night from certified sustainably farmed vineyards in the sandy loams and alluvial clay soils of Lodi. The resulting wine boasts bright, fresh flavors of citrus, pear, apple and white flowers.

ALCOHOL: 13.8 % RS: 2.8 G/L





Sankey D coupler



WINESELLERS, LTD — 2019
For outstanding sustainability achievements of saving over 100,000 bottles from the landfill since kegging wine.



CHECK OUT WHY YOU SHOULD TRY WINE ON TAP:

HTTPS://YOUTU.BE/73UABVRG-KY

