

# THE VOICE

The Vice Wine is a luxury wine brand made in small batches. Each batch is a blend of hand selected wine barrels that best express the grape varietal(s) and the region(s) that it comes from. The Vice Wine is a result of passionate labor, sustainable farming, a long expertise of the wine industry and a current understanding of the consumer's wine trend.

**Batch #1** is a 100% chardonnay sustainably farmed and comes from 21 hand selected barrels representing the best appellations of Sonoma County (75%) and Napa Valley (25%).

**Harvest:** October 2013.

**Fermentation:** Natural yeasts up to 120 days

**Aging:** The wine has been aging in oak barrels for 36 months. 8 months on new oak then 60% of the wine transferred to neutral oak. 90% French oak, 10% Hungarian oak.

No SO<sub>2</sub> (sulfites) added before bottling.

**Production:** Unfiltered wine. 500cs produced. Bottled September 22<sup>nd</sup>, 2016

## **Tasting Notes:**

The bouquet is so inviting, layer upon layer of tropical aromas dominated by fresh pineapples, dried peaches, apricots and zesty fresh lime.

Floral notes of honeysuckle, vanilla and marzipan pull you in.

On the palate, this wine is rich and full bodied. A mouth filling creamy texture nicely frames the vibrant acidity that make this wine a real pleasure.

This Chardonnay is unique and intensely styled wine that delicately walks the balance between Burgundian minerality and California ripeness.