

## 2017 YAMA N O CHARDONNAY



Our Yama no Chardonnay bottling gives form to our firm belief in the quality of Chardonnay mainly grown on steep mountain slopes in cool Nagano prefecture and Yamagata prefecture. Low yields and late harvesting produces intensely flavored grapes and wines with a tremendous array of flavors and aromas and a broad, creamy mouthfeel.

Try this with lobster or crab, are roast chicken dressed with a shiitake-cream sauce.

VARIETY	CHARDONNAY 100 %
VINEYARD	Takayama, Nagano Kaminoyama, Yamagata Yoichi, Hokkaido
HARVEST DATE	6 <sup>th</sup> , 8 <sup>th</sup> , 14 <sup>th</sup> , 18 <sup>th</sup> October 2017
Brix @the Harvest (average)	20.5°Brix
BOTTLING	Bottled on: 14 <sup>th</sup> June 2018 The number of bottles: 1,423 (750ml)
ANALYSIS DATA	Alcohol: 11.4 % Total acidity: 0.55 g/100 ml. Residual Sugar: 0.25 %

21/Nov/2019

COCO FARM & WINERY