

2020 Kaze no Etude



Kaze no Etude is a gentle, dry white wine made from Chardonnay grapes mainly. As with many Chardonnay-based wines, the broad, rich mouthfeel and complex blend of fruit and earth aromas makes for very satisfying drinking. We'd recommend this with shellfish, fish or chicken in cream sauces, pork, and veal.

VARIETY	Chardonnay 74 %, Petit Manseng 19 %, Sauvignon Blanc 7 %	
VINEYARD	Kaminoyama, Yamagata Azumino, Nagano Takayama, Naganano Hokuto, Yamanashi Omachi, Nagano	
HARVEST DATE	Chardonnay	10 th , 16 th , 21 st , 25 th , 28 th September 2020 4 th , 5 th , 10 th October 2020
	Petit Manseng	29 th September 2020 4 th October 2020
	Sauvignon Blanc	18 th September 2020
Brix @the Harvest	18.5°Brix(average)	
BOTTLIING	Bottled on: 3 rd , 4 th June 2021 The number of bottles: 14,678 (750ml)	
ANALYSIS DATA	Alcohol: 11.9 % Total acidity: 5.4 g/L. Residual Sugar: 4.4g/L.	

1/Dec/2021