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REX-GOLIATH

· F R E E R A N G E ·



CHARDONNAY

TECHNICAL DATA

Alcohol: 13.0%

Total Acidity: 6.3g/L

pH: 3.50

Residual Sugar: 6.5g/L

Oak Treatment: A proprietary blend of French oak

WINEMAKER COMMENTS

Our sun-kissed Rex Goliath Chardonnay has bold aromas of apple and pear, combined with the classic spices of Grandma's apple pie. Tropical fruit, pineapple, and melon flavors combine with well-integrated layers of crème brûlée and a smattering of vanilla.

I've added a splash of aromatic white varietals to provide layers of delicate floral notes coupled with bright citrus character. Round fruit and vibrant acidity are harmoniously balanced with French oak. The oak used for our wines is a proprietary blend of French oak, with varying degrees of toasting. This gives the Rex Goliath oak profile a distinct flavor, like no other wine on the planet! To me, this is the ultimate food wine...it goes with everything from ahi tuna tartare, to Asian chicken salad, to good ol' mac and cheese!

Cheers!

Mark Ferguson
Winemaker

At the turn of the century, HRM (His Royal Majesty) Rex Goliath was a treasured circus attraction. Weighing in at 47lbs, Rex was billed as the "World's Largest Rooster." Our wines are a tribute to Rex's larger than life personality with big, fruit-forward flavors sure to please.

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