

SYMMETRIA LOLA 21

HARVEST DATE:	Mid to late August 2021
AGING:	6 Months French Oak (30%) + Stainless Steel (70%)
BOTTLING DATE :	Apr-22
COMPOSITION:	Chenin Blanc (80%) + Colombard (20%)
TASTING NOTES:	White tea and fresh flowers on the nose, citrus and stonefruit on the palate. The mid palate is well balanced for a clean finish with bright acidity.
ALC:	12.50%
PH:	3.30
ACIDITY:	6.7 g/L
FERMENTATION:	In closed stainless steel tanks
RESIDUAL SUGAR:	<2.0 g/L
VINEYARD NOTES:	Chenin Blanc and Colombard come from an old vineyard. Used for wines in bulk in the past this vineyard had to be retrained and adjusted to reduce yield and produce intense high quality fruit.
PRODUCTION NOTES :	Small crates @ harvest to the sorting table. Chenin goes crushed and destemmed to the fermentation TQ. Colombard goes through a 6-8 hours maceration process, before pressing to fermenter. Wines are racked at dryness, and a portion of the wine goes to barrel for 6 months, before being prepared and blended for bottling.
WINEMAKER NOTE:	We rely on balance at the vineyard to bring forth typicity and freshness for our Lola. Fermentation process is carried at low temperatures to carefully extract gentle aromas. Time in barrel is carried with battonage at our discretion to enhance mouthfeel and complexity.
FOOD PAIRING:	Fresh seafood as well as creamy dishes, Lola's acidity is very versatile for a variety of dishes.
PRODUCTION:	200 cs / year
OTHER NOTES:	Fresh and elegant, this wine is sourced from 60+ year old vines!