

UNMISTAKABLE
WINES FROM
LODI, CA

IVORY  BURT

2017 CHARDONNAY

IVORY & BURT

Charles Ivory and J.M. Burt were two of Lodi's earliest settlers - starting the first store next to the railroad station on Pine and Sacramento Streets. The Ivory Store brought together a myriad of unique folks who created this special place - homesteaders, farmers and even winemakers.

LODI

Settled in 1859 and officially incorporated in 1906, Lodi's first citizens flocked to the area because of the railroad, but stayed for the agriculture opportunities. From wheat to watermelons, Lodi's original crops took advantage of the same climate and soil that makes it a prime location for growing high-quality winegrapes today.

The fertile soils are rich in minerals but well-drained and the classic Mediterranean climate with warm afternoons and cool evenings allow winegrapes to develop ripe fruit flavors. Fruit-forward wines with a nice acid balance characterizes the quintessential style which Lodi is known.

TASTING NOTES

Chardonnay winegrapes grown in the Lodi Appellation are known for their characteristic apple aromas and tropical flavors. Our 2017 vintage has captured these refreshing and ripe qualities that are balanced by oak notes and spice from American oak aging. This is a classic style that is smooth and rich.

WINEMAKER	Karen Birmingham
WINEGROWERS	LangeTwins Family
VARIETAL	Chardonnay
VINTAGE	2017
APPELLATION	Lodi
ALCOHOL	14.5%
CERTIFICATION	Sustainable by The Lodi Rules

