



LIONS HEAD

LUXURY COLLECTION

2019 PANTHERA CHARDONNAY SONOMA COAST

BORN BOLD WHERE YOU LEAST EXPECT IT

Boldness doesn't always have to roar. The power of these wines comes from the adept control and balance of fruit, acid, oak and time. Panthera wines are inspired by the subtleties in strength—captured through the bright acidity created by the cool climate in the Sonoma Coast and coaxed into powerful flavors by the winemaker at the blending table.

FROM THE CELLAR

“Panthera Chardonnay showcases the dynamism and energy of the Russian River Valley as this wine displays both a vibrant aspect of fruit and a confident oak profile. This wine presents beautiful layers of stone fruit married with bright Asian pear, which lead to luscious notes of lemon curd developed from malolactic fermentation. The deft baseline of toasted oak introduces notes of buttered French toast and hints of crème brûlée, which are complemented by a signature backbone of acidity nurtured on the Sonoma Coast.”

– Stephanie Pope, Winemaker

TECHNOLOGY AND WINEMAKING

Our Lions Head Cellar houses some of the most progressive winemaking technology allowing our winemakers to craft wines of exceptional quality that showcase the distinctive lands they come from. The winemakers leverage tools like our optical sorter, which ensures only the highest quality berries are delivered to the fermentation tanks; and cutting-edge tanks, which facilitate 24/7 monitoring of pumpovers and micro-adjustments to be made throughout the winemaking process.

RESILIENCE IN THE VINEYARD

Every vintage and harvest presents a unique set of obstacles, and we approach every year ready to face the challenge. Vintage 2019 began with occasional rains and cooler temperatures, which brought soil saturation and allowed fruit to mature steadily. Summer helped the grapes to ripen, and the warm days and cool nights of the Fall fostered gradual sugar accumulation and longer hang times. Harvest began slightly later than normal in some areas, with fruit picked at its peak, promising exceptional flavor in bottle.

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| BLEND: | 100% Chardonnay |
| ALCOHOL: | 14.6% |
| PH: | 3.35 |
| TA: | 0.52 gms/100ml |
| COOPERAGE: | Aged in 35% New French oak barrels for 18 months |
| HARVESTED: | Sept. 11 - Oct. 11, 2019 |
| PANTHERA: | [pan-ther--AH] Scientific genus of all large and powerful cats |