

2019 NAPA VALLEY CHARDONNAY

Aromas of pineapple and lemon curd dominate the nose with hints of hazelnut, brioche, pound cake, nectarine, lime zest, and toasted marshmallow. On the palate, this Chardonnay has flavors of apple pie and a zesty lemon-lime finish. This Chardonnay is fresh, creamy, and balanced.

HARVEST & WINEMAKING

The 2019 vintage was a relatively cool vintage with tonnage levels close to average. The year began with heavy rains in winter, followed by a few spring showers, contributing to some shatter in early ripening varieties. Summer weather was moderate and ideal. Outside of an anticipated heat spike in August, conditions during harvest were also mild and lovely. As a result, hang times were long enough to achieve perfect phenolic ripeness. The 2019 vintage is high quality, with a signature of freshness and concentration.

Grapes were hand-harvested and upon arrival to the winery, immediately whole cluster pressed to tank where the wine was cold settled and racked 24 hours later to another tank to begin fermentation. The wine finished primary fermentation in 100% French oak barrels. The Chardonnay was then aged for 10 months on the yeast lees where it underwent lees stirring every two weeks or as each lot demanded.

GRAPES

The fruit for the 2019 Napa Valley Chardonnay comes from two respected vineyards in the Napa Valley: Cunat Vineyard in the Oak Knoll District of Napa Valley and Carneros Lake in Carneros. Cunat is a warmer site contributing riper, tropical components to the Chardonnay. Carneros Lake is a comparatively cooler site with higher acidity, floral aromas, and citrus flavors.

WINE STATS

Cases produced: 2175
Alcohol: 14.2%
TA: 6.3 g/L
pH: 3.4

Blend: 100% Chardonnay

Appellation: Napa Valley

Oak: Aged 10 months in French Oak, 31% new

Bottling Date: July 2020