



## 2020 NAPA VALLEY CHARDONNAY

Aromas of toasted almond, tropical pineapple, and brioche dominate the nose followed by hints of tarragon, and eucalyptus flower. On the palate are flavors of bright lemon curd, candied walnuts, and an intriguing mineral component. This Chardonnay is beautifully creamy with a luscious bright acidity on the finish, reminiscent of a lemon tart. Serve slightly chilled.

### HARVEST & WINEMAKING

The 2020 vintage was especially phenomenal for Chardonnay. A moderate winter rainfall and warm and dry spring set the stage for an excellent growing season with average canopies. During the summer, Napa Valley experienced cool mornings and hot days. This accelerated ripening led to Chardonnay with optimal fruit flavors and fresh acidity. All Chardonnay vineyards were harvested in August, making 2020 an unusually early vintage for Sequoia Grove.

Grapes were meticulously hand-harvested in the cool morning hours 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 2020 Napa Valley Chardonnay comes from three respected vineyards: Cunat Vineyard in the Oak Knoll District of Napa Valley, Haire Vineyard in Carneros, and El Diablo Vineyard. Cunat is a warmer site contributing riper, tropical components to the Chardonnay. Haire Vineyard is a comparatively cooler site with citrus flavors. The complex mineral note is a characteristic from the gravelly soils at El Diablo.

### WINE STATS

Cases produced:	2906
Alcohol:	14.1%
TA:	6.2 g/L
pH:	3.47
Blend:	100% Chardonnay
Appellation:	Napa Valley
Oak:	Aged 10 months sur lies in French Oak, 35% new
Bottling Date:	July 2021