

WATERSTONE

P. O Box 6979
Napa, California 94581

2011 CHARDONNAY CARNEROS

Vintage

The 2011 growing season proved to be a challenge in Napa Valley. A wet winter and spring extended with rainfall into mid-June, delaying bloom and set. A long, cool growing season followed, which forced growers to open canopies to ensure sunlight and warmth. Harvest was further hampered by autumn rain storms, which encouraged an earlier-than-normal harvest. Overall, quality of fruit is high, and lower alcohols are expected for the vintage.

Vineyards

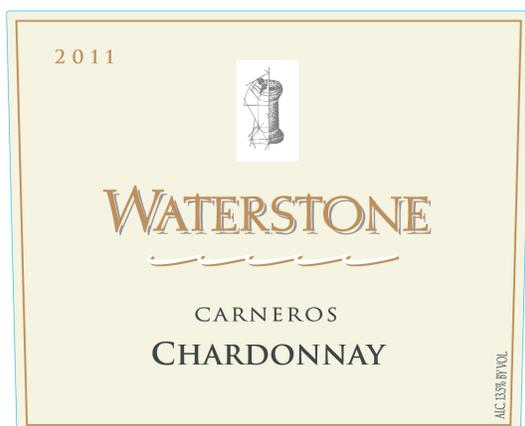
The Chardonnay grapes for this wine were grown in the Carneros region, where soils are dense, shallow, of low to moderate fertility, and high in clay content. While the soils lead to low yields, the region's maritime climate allows a longer growing season; the end result is balanced color, flavor and acidity in the harvested grapes. This Chardonnay is produced from two vineyards: the Vallejo Vineyard in northwestern Carneros and the Truchard Vineyard in northeastern Carneros.

Vinification

After whole-cluster pressing, the Chardonnay juice was barrel-fermented in French oak barrels and aged sur lie for 8 months. During this period, the barrels were routinely stirred to increase yeast contact and add richness; 30% of the wine underwent secondary malo-lactic fermentation. One- and two-year-old French oak barrels were used. Prior to bottling, the wine received minimal filtration and fining to preserve the fresh fruit flavors.

Tasting Notes

This Chardonnay features bright, concentrated citrus, pear, green apple and nectarine fruit, with just a touch of oak to add richness to the palate. The wine lingers on the palate, and has the structure and acidity to provide for good longevity.



Technical Data:

Varietal Composition	100% Chardonnay
Appellation	Carneros
Alcohol	13.9%
TA	0.69 g/100ml
pH	3.63
Oak Aging	8 months
Oak Cooperage	French oak
Bottling Date	June 22, 2012
Production	1392 cases


Philip Zorn, Winemaker