

WATERSTONE

P. O Box 6979
Napa, California 94581

2015 CHARDONNAY CARNEROS

Vintage

2015 was one of the earliest harvests on record in Napa Valley; a dry, warm winter with only 75% of normal precipitation resulted in small grape clusters with highly concentrated flavors. Bud break was early, and there was an uneven fruit set due to a long flowering period; this led to a lighter crop. A surge in hot temperatures in the final weeks of harvest brought the last of the crop in quickly. Overall, the 2015 vintage was early and light, with wines showing richness and deep flavor.

Vineyards

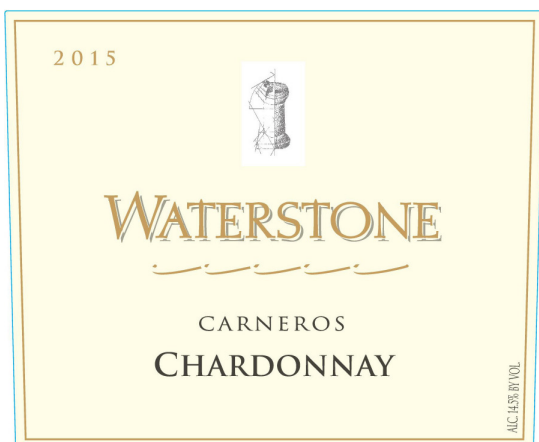
The Chardonnay grapes for this wine were grown in the Carneros region, where soils are dense, shallow, of low to moderate fertility, and high in clay content. While the soils lead to low yields, the region's maritime climate allows a longer growing season; the end result is balanced color, flavor and acidity in the harvested grapes. This Chardonnay is produced from the Truchard Vineyard in northeastern Carneros; this vineyard is under long-term contracts, providing consistency from vintage to vintage.

Vinification

After whole-cluster pressing, our Chardonnay juice was barrel-fermented in French oak barrels and aged sur lie for 6 months. During this period, the barrels were frequently stirred to increase yeast contact and add richness; a third of the wine underwent secondary malo-lactic fermentation. 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 nicely balanced oak adding 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	14.4%
TA	0.62 g/100ml
pH	3.63
Oak Aging	6 months
Oak Cooperage	French oak, 1-2 yr-old
Bottling Date	August 16, 2016
Production	714 cases