

P. O Box 6979 Napa, California 94581

2013 CHARDONNAY CARNEROS

Vintage

A warm, dry spring brought early bud break in 2013; we experienced ideal conditions for flowering and fruit set. With the exception of one heat spike in late June/early July, temperatures were consistently in the zone for optimal vine activity. Early ripening varietals came off the vines by early September, with perfect ripeness and ideal hang time. Two brief mid-September rains had virtually no impact, as sunny weather dried the grapes almost immediately. Cool, sunny weather throughout October allowed great flavor development. Overall, the 2013 harvest was early, even and excellent.

Vineyards

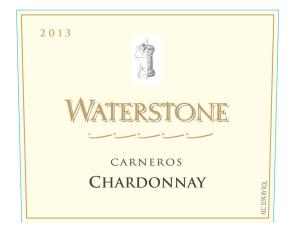
The Chardonnay grapes for this wine were grown in the Carneros region, where soils are dense, shallow, of low to moderate fertility, and high in clay content. While the soils lead to low yields, the region's maritime climate allows a longer growing season; the end result is balanced color, flavor and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

Vinification

After whole-cluster pressing, half of the Chardonnay juice was barrel-fermented in new French oak barrels and aged sur lie for 6 months; the balance of juice aged sur lie in stainless steel. During this period, the barrels were routinely stirred to increase yeast contact and add richness; 30% 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	14.0%
TA	0.70 g/100ml
pH	3.46
Oak Aging	6 months
Oak Cooperage	French oak, 50% new
Bottling Date	May 21, 2014
Production	1,643 cases

Philip Zorn, Winemaker