

WATERSTONE

P. O Box 6979
Napa, California 94581

2014 CHARDONNAY CARNEROS

Vintage

The 2014 harvest arrived early and with a bang; our first grapes arrived a few days prior to the South Napa Earthquake. The growing season was marked by “near perfect” weather, following a winter with half of the normal rainfall. With one of the driest years on record, the vines yielded smaller berries with good flavor concentration. Overall yields were above average, but below the large crops of the prior two harvests; quality is high, with good depth of flavor.

Vineyards

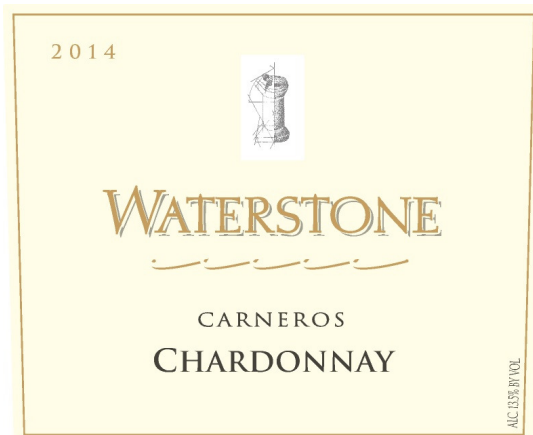
The Chardonnay grapes for this wine were grown in the Carneros region, where soils are dense, shallow, of low to moderate fertility, and high in clay content. While the soils lead to low yields, the region’s maritime climate allows a longer growing season; the end result is balanced color, flavor and 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 4 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	13.7%
TA	0.63 g/100ml
pH	3.52
Oak Aging	4 months
Oak Cooperage	French oak, 1-2 yr-old
Bottling Date	June 22, 2015
Production	1,054 cases