

P. O Box 6979 Napa, California 94581

2016 CHARDONNAY CARNEROS

Vintage

The 2016 vintage was near-perfect in Napa Valley. The growing season had an early start and ideal weather throughout. Harvest was ideally paced, with vineyards ripening in a cycle that allowed successive picking at targeted ripeness. The resulting wines are showing great balance and intensity of flavor.

Vineyards

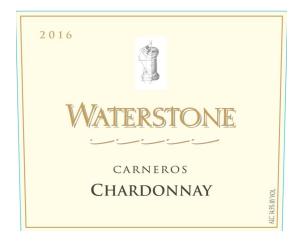
The Chardonnay grapes for this wine were grown in the Carneros region, where soils are dense, shallow, of low to moderate fertility, and high in clay content. While the soils lead to low yields, the region's maritime climate allows a longer growing season; the end result is balanced color, flavor and acidity in the harvested grapes. 79% of this Chardonnay is produced from the Truchard Vineyard in northeastern Carneros; this vineyard is under long-term contracts, providing consistency from vintage to vintage. The balance of fruit was drawn from Sonoma Valley-Carneros.

Vinification

After whole-cluster pressing, 21% of our Chardonnay juice was barrel-fermented in French oak barrels and aged sur lie for 6 months; the balance of juice was aged sur lie in neutral French oak. 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

Aromas of Asian pear, brioche, and sweet vanilla. Creamy mouthfeel with bright acidity and notes of Meyer lemon lengthening the finish.



Technical Data:

Varietal Composition	100% Chardonnay
Appellation	Carneros
Alcohol	14.2%
TA	0.63g/100ml
pH	3.65
Oak Aging	6 months
Oak Cooperage	French oak, 12% new
Bottling Date	July 20, 2017
Production	1175 cases