

WATERSTONE

P. O Box 6979
Napa, California 94581

2017 CHARDONNAY CARNEROS

Vintage

Abundant winter rains refreshed groundwater supplies and led to a cool, mild spring in 2017; an unusual hailstorm in June had little effect on the crop. The summer brought warmer temperatures, leading to 90% of the valley's harvest before the wine country wildfires started on October 8. The vintage is being described as opulent, velvety, concentrated, dense and possessing layers and depth.

Vineyards

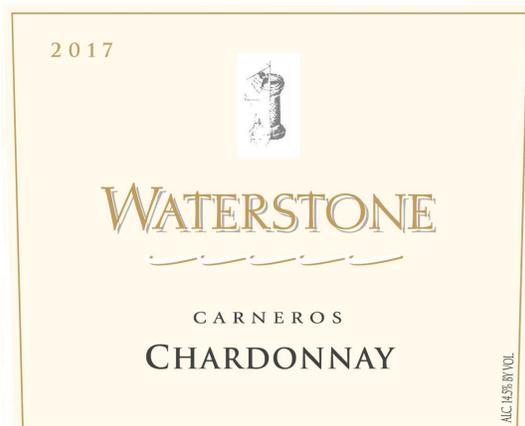
The grapes for this wine were grown in the Carneros region, where soils are dense, shallow, of low to moderate fertility, and high in clay content. While the soils lead to low yields, the region's maritime climate allows a longer growing season; the end result is balanced color, flavor and acidity in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

Vinification

After whole-cluster pressing, 55% of our Chardonnay juice was barrel-fermented in French oak barrels and aged sur lie for 10 months. During this period, the barrels were frequently stirred to increase yeast contact and add richness and complexity. 20% of the blend underwent a secondary malo-lactic fermentation, further enhancing the creamy mouthfeel. The balance of juice was tank-fermented at cool temperatures in order to capture the bright, fresh fruit characters of this Carneros Chardonnay.

Tasting Notes

Aromas of lemon zest, white pear, sweet pastry and hazelnut lead onto a palate that is creamy with bright, fresh flavors of Meyer lemon and a touch of minerality.



Technical Data:

Varietal Composition	100% Chardonnay
Appellation	Carneros, Napa Valley
Alcohol	14.5%
TA	0.64g/100ml
pH	3.61
Oak Aging	10 months
Oak Cooperage	French oak, 20% new
Bottling Date	May 1, 2019
Production	992 cases