

# WATERSTONE

P. O Box 6979  
Napa, California 94581

## 2018 CHARDONNAY CARNEROS

### Vintage

*After abundant rains in February, both bud break and flowering occurred a bit late but under ideal weather conditions. A mild summer brought generous sun (and no heat spikes) during the day and cool marine influences, while moderate heat in the fall extended harvest dates into October. The long hangtime produced fruit with great flavor complexity and phenomenal phenolic development.*

### Vineyards

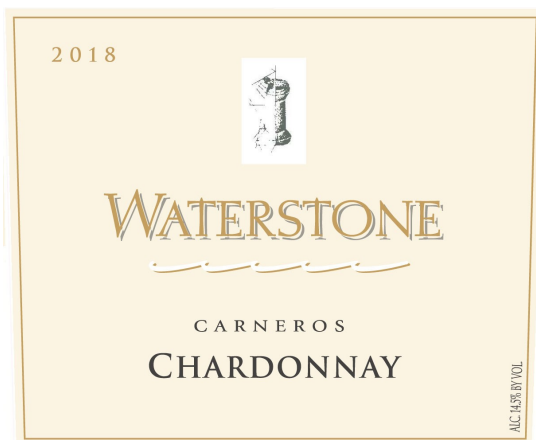
*The grapes for this wine were grown in the Carneros region, where soils are dense, shallow, of low to moderate fertility, and high in clay content. While the soils lead to low yields, the region's maritime climate allows a longer growing season; the end result is balanced color, flavor and acidity in 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, the 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. 30% of the blend underwent a secondary malo-lactic fermentation, further enhancing the creamy mouthfeel.*

### Tasting Notes

*Aromas of Meyer lemon and pear weave together with notes of flaky pastry and sweet, spicy oak. The mouthfeel is creamy and balanced by a clean minerality. Flavors of bright, zesty citrus and light toast extend into the finish.*



### Technical Data:

Varietal Composition	100% Chardonnay
Appellation	Carneros, Napa Valley
Alcohol	14.4%
TA	0.66g/100ml
pH	3.62
Oak Aging	10 months
Oak Cooperage	French oak, 29% new
Bottling Date	December 9, 2019
Production	319 cases