

TEXTBOOK

NAPA VALLEY

2019 CHARDONNAY

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HIGHLIGHTS

- The hallmarks of our Napa Valley Chardonnay are vibrant fruit, subtle creamy texture and balanced acidity.
- Exemplary viticultural practices provide wonderful clusters with excellent fruit concentration and balanced maturity.
- Classic winemaking; hand harvested, gentle whole-cluster press, prevailing yeasts, lees contact and French oak barrels for a perfectly balanced Chardonnay

VINTAGE

2019 was a textbook Perfect growing season. We enjoyed a long, warm summer with an ideal late rainfall which kept canopies healthy and allowed optimal ripening. Warm days balanced by cooler night captured beautiful natural acidity.

VINEYARDS

Our Napa Valley Chardonnay comes from three magnificent Napa Valley sites. The first site is in Yountville and makes up 50% of our artful blend. This unique site brings luscious, tropical and stone fruit aromas and flavors. The second site represents 33% of the blend and is in the south-eastern-most tip of Napa Valley, in Los Carneros. The last site is a 22-year-old vineyard in Oak Knoll and represents 17% of the blend.

FERMENTATION & MATURATION

Hand-picked Chardonnay clusters were field sorted in the frigid wee hours and placed into half-ton bins, then gravity-transferred into the press where a gentle whole cluster press cycle delivered a modest 155 gallons per ton. After settling, the juice was fermented in new French barrels (35%) and neutral barrels (65%). "Prevailing" local yeasts did their thing to add complexity, as well as malolactic for 75% of the blend, and ten months barrel maturation along with modest battonage (lees stirring) helped develop layered texture and its elegant mouthfeel. Our 2019 is richly textured, creamy, crisp, balanced, and expresses this celebrated vintage perfectly.

We produced one-hundred and thirteen barrels of our Vintage 2019 Chardonnay from three superbly situated Napa Valley vineyards. Hand-pruned, hand-picked, gently pressed and then matured in small French oak barrels for nine months. TEXTBOOK Napa Valley Chardonnay shows bright tropical and stone fruit flavors, subtle French oak and a creamy texture; all in balance with fragrant and floral pear, melon and mineral notes. We think it is a "textbook" example of this noble variety grown in our outstanding Napa Valley vineyards.

REGION: 100% Napa Valley AVA (50% Yountville, 33% Los Carneros and 22% Oak Knoll)

GRAPES: 100% Chardonnay (Dijon 95, Clones 4, 17, Martini)

OAK: 100% French (35% New, 65% Neutral)

PERCENT MALOLACTIC : 75%

AGING: 10 months PH: 3.54 ABV: 13.6%



Alluring floral notes with citrus and pear aromas. Medium-bodied with a lively palate loaded with fig, apricot, melon, apple and toasty oak notes that impart a creamy, silky texture. The finish is perfectly balanced with bright acidity complex layers that continue to intrigue.