

# TEXTBOOK



## C H A R D O N N A Y - N A P A V A L L E Y

### • H I G H L I G H T S •

- Hallmark Napa Valley provenance brings bright fruit, subtle creamy texture and balanced acidity
- Exemplary viticultural practices provide beautiful clusters with excellent flavor and balanced maturity
- Classic winemaking; hand harvest, gentle whole-cluster press, prevailing yeasts, lees contact and new French oak barrels deliver delicious result

### • V I N T A G E 2 0 1 8 •

We had abundant rainfall which allowed aquifers to rebuild and gave the vines a healthy, albeit late start. Spring temperature was mostly mild and flowering occurred with few problems. The near-perfect growing season continued through June and the weather cooperated all summer. Warm, breezy days were offset by chilly, clear nights. Rain didn't arrive until mid-October, and by then these Chardonnay grapes were already in the barn, so to speak.

### • V I N E Y A R D S •

Our Napa Valley Chardonnay comes from three superb Napa Valley sites. The first is located in southeastern Napa Valley, near the cold San Pablo Bay and represents forty percent of our release. Its long, cool season brings rich, tropical and stone fruit aromas and flavors. The second site represents thirty percent of the blend, and is located in the southeastern-most tip of Napa Valley. The last site is a 22 year-old site in the Oak Knoll AVA and represents thirty percent of the blend.

*Regional Composition: 100% Napa Valley AVA (Napa Valley AVA 70%, Oak Knoll 30%)*

*Varietal Composition: 100% Chardonnay (Dijon 95, Clones 4, 17, Martini)*

*% French Oak: 100% (25% New, 75% Neutral) % Percent Malolactic: 25%*

### • F E R M E N T A T I O N A N D M A T U R A T I O N •

Hand-picked Chardonnay clusters were field-sorted in the chilly wee hours and placed into half-ton bins between September 19 and 26, 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 neutral barrels (75%) and new French barrels (25%). “Prevailing” local yeasts did their thing to add complexity, as well as malolactic for a portion of the blend, and ten months barrel maturation along with modest battonage series (lees stirring) helped develop layered texture and its classic mouth-feel. Our 2018 is richly-textured, creamy, crisp, balanced, and expresses this celebrated vintage perfectly.

TEXTBOOK Napa Valley Chardonnay shows bright, textured fruit, white stone fruits, very subtle new 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 these outstanding Napa Valley sites.

*pH: 3.58 Alcohol: 13.3% Suggested Retail Price: \$27.00*

**The Pey Family**

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