

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, whole-cluster press, and modest new French oak barrels deliver delicious result

• V I N T A G E 2 0 1 6 •

The near-perfect growing season started early and the weather cooperated all summer. Warm, breezy days 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 two superb Napa Valley sites. The first is located in the Los Carneros AVA, near the cold San Pablo Bay and represents sixty percent of our release. Its long, cool season brings rich, tropical and stone fruit aromas and flavors. The second site represents forty percent of the blend, is located near the Yountville Crossroads, and is over 26 years old. These rugged, older vines deliver a fraction of the yield of today's more prolific clones, but what is offered is exceptional, offering texture and complexity.

Regional Composition: 100% Napa Valley AVA (Los Carneros AVA 60%, Yountville AVA 40%)

Varietal Composition: 100% Chardonnay (Clones 4, 17, 95) % New French Oak: 20% % Percent Malolactic: 20%

• 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 into half-ton bins between September 10 and 21, 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 temperature-controlled stainless tanks (80%) and new French barrels (20%). Ten months tank and new French barrel maturation along with several battonage series (lees stirring) and malo in the 40% of the barrel lots helped develop layered texture and its classic mouth-feel. Our 2016 is creamy, crisp, balanced, and expresses this celebrated vintage perfectly.

TEXTBOOK Napa Valley Chardonnay shows bright, textured fruit, 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 sub-appellations.

pH: 3.52 Alcohol: 13.3% Suggested Retail Price: \$27.00

The Pey Family

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