

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
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• V I N T A G E 2 0 1 7 •

Right out of the gate we had abundant rainfall which allowed aquifers to rebuild and gave the vines a healthy 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 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 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 thirty percent of the blend, and is located in the southeastern-most tip of Napa Valley. The last site is in Coombsville and represents ten percent of the blend.

Regional Composition: 100% Napa Valley AVA (Los Carneros AVA 60%, Napa Valley AVA 30%, Coombsville 10%)

Varietal Composition: 100% Chardonnay (Clones 4, 95, 809) % French Oak: 30% % Percent Malolactic: 30%

• 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 12 and 19, 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 (70%) and French barrels (30%). Ten months tank and new French barrel maturation along with several battonage series (lees stirring) and malo in the barrel lots helped develop layered texture and its classic mouth-feel. Our 2017 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 sites.

pH: 3.54 Alcohol: 13.3% Suggested Retail Price: \$27.00

The Pey Family