

TEXTBOOK

NAPA VALLEY

2020 CHARDONNAY

NAPA VALLEY

HIGHLIGHTS

- The hallmarks of our Napa Valley Chardonnay are vibrant fruit, subtle creamy texture and balanced acidity.
- Exemplary viticultural practices within estate and leased vineyards, provide wonderful clusters with excellent fruit concentration and balanced maturity.
- Classic winemaking: gentle whole-cluster press, lees contact, bâtonnage and aged in French oak barrels.

VINTAGE

In 2020, vineyards experienced early bud break followed by rain during bloom. The growing season progressed nicely, allowing the fruit to develop complex and nuanced flavors. In August and September, the appellation was challenged by immense heat. However, the viticulture team anticipated the temperature spikes and harvested Chardonnay before the most significant heat events. Vineyard fruit yields leaned lower than typical years, with Estate Vineyards down by 10% (20 tons).

VINEYARDS

Our Napa Valley Chardonnay is sourced from estate vineyards in Oak Knoll on the southwest side of Napa Valley, as well as a collection of leased vineyards superbly situated in the Yountville appellation. Yountville contributes 60% of the blend and provides luscious, tropical and stone fruit aromas and flavors. While the Oak Knoll Estate represents 40% of the blend and was farmed to our absolute preferred specs with integrated sunlight, cluster spacing and limited fruit yields.

FERMENTATION & MATURATION

Chardonnay clusters were field sorted in the frigid wee hours, then gently whole-cluster pressed. After settling overnight, the juice was transferred directly into French oak barrels (40% new) for fermentation. We situated barrels within a specialized temperature controlled room kept at 55°F, which allowed for an elongated primary fermentation followed by a slow and deliberate 100% malolactic fermentation. Nine months barrel maturation on natural yeast lees and employing bâtonnage developed layered texture and elegant mouthfeel. Our 2020 is richly textured, creamy, crisp, and balanced. We produced two-hundred and forty-five barrels of our Vintage 2020 Chardonnay.

We crafted our 2020 Napa Valley Chardonnay as a "textbook" example of this noble variety grown in outstanding Napa Valley vineyards.

REGION: 100% Napa Valley AVA
(60% Yountville, and 40% Oak Knoll)

GRAPES: 100% Chardonnay

OAK: 40% New French Oak, Francois Freres, Ana Selection, Cadus
PERCENT MALOLACTIC : 100%

AGING: 9 months PH: 3.52 ABV: 13.6%



Alluring floral notes of honeysuckle with citrus and white stone fruits. A lively palate loaded with fig, apricot, pear, melon, and apple builds to a crème brûlée richness with toasted oak spice that imparts a creamy, silky texture. The finish is perfectly balanced with bright acidity complex layers that continue to intrigue.