

2018

NAPA VALLEY

CHARDONNAY

WINEMAKER NOTES

2018 began with a cool spring and good rainfall. Moderate summer temperatures brought slow ripening and an extended warm fall meant later flavor development and overall balance. We saw ripe tannins with beautiful color and flavor depth while keeping good structural acidity.

Aged 4 months, 25% new French Oak

TASTING

Bright aromas of pear, white peach and stone fruits. Tropical flavors on the palate with papaya and Asian pear apple, and just a kiss of sweet toasted oak. A rounded and full-bodied wine that lingers on your taste buds.

Pairs well with freshly cut pears with burrata, mozzarella or aged cheeses and summer salads of just-picked greens and creamy dressings. Homemade pasta tossed lightly in olive oil and Parmigiano Reggiano.

COMPOSITION

100% Chardonnay

ALC: 14.4%

pH: 3.62

TA: 6.6 g/L

RS: 0.6 g/L

