

2020

NAPA VALLEY

CHARDONNAY

WINEMAKER NOTES

2020 started with a dry winter with just half of the regions typical rainfall followed by a cool, mild growing season. An August heat spell accelerated ripening, resulting in an early start to harvest; one-to-two weeks ahead of schedule. Berries were small with concentrated flavors. As winemakers, we know this is typically a good recipe for quality wines.

Aged 21 months, 40% new French oak.

TASTING

Vibrant aromas of toasted coconut, crème brûlée and pralined pecans. On the palate, this wine presents flavors of nectarine, key lime and lychee.

This wine would be best enjoyed alongside aged cheeses and summer salads with creamy dressings or freshly cut pears with burrata. Pairs well with homemade pasta tossed lightly in olive oil and Parmigiano Reggiano.

COMPOSITION

100% Chardonnay

ALC: 14.2%

pH: 3.37

TA: 7.2 g/L

RS: 0.8 g/L

