

# 2019

## NAPA VALLEY

# CHARDONNAY

### WINEMAKER NOTES

2019 started off cloudy and temperate with steady ripening through summer and a great late-season heat spike. Faced with high winds and dry conditions the winemaking team continued through a combination of collaboration and innovation. Varietal authenticity was a key focus throughout our 2019 season and we are pleased with the acidity, detail and viscosity of the white wines and supple tannin, balanced alcohol and fruit intensity of the reds.

The 2019 Chardonnay was picked twice during the season to create complexity of ripe fruit while maintaining the natural acidity. Slowly fermented at cooler temperatures in stainless steel tanks before being transferred to 20% new French and neutral barrels then aged for 21 months.

### TASTING

Bright and fresh with a full mouthfeel, this wine opens with aromas of ripe nectarine, cardamom and pie crust, leading to flavors of white peach, lemon zest and toasted coconut. The ripe fruit of this Chardonnay is a perfect match with crisp-skinned roast chicken with sage butter, or a puff pastry crust chicken and sweet potato pot pie. The round textures of the wine stand up beautifully to dishes like butternut or mushroom risotto, your favorite rich seafood dish such as lobster, salmon and halibut, or as a shareable cheese plate with triple cream Camembert and white cheddar cheese with toasty nuts.

Enjoy now through 2023.

### COMPOSITION

100% Chardonnay

ALC: 14.2%

pH: 3.53

TA: 5 g/L

RS: 1.1 g/L



PLUME

