

2016

NAPA VALLEY

CHARDONNAY

WINEMAKER NOTES

2016 began wet and cool. Bud break came early and crop yields were slightly lower overall, due to spring rains.

Moderate, steady summer temperatures meant ripening progressed easily, and a cooler August allowed flavors to develop well. Harvest seemed to happen all at once.

A promising vintage.

100% barrel fermented, aged 10 months in 25% new French oak.

TASTING

Round and voluptuous, this classic Chardonnay expresses the best of its Napa Valley appellation with aromas of sweet vanilla bean, white peach and sponge cake.

Tropical flavours of papaya and sweet toasted oak mingle beautifully on the palate, leading to a long, luscious finish.

COMPOSITION

100% Chardonnay

ALC: 13.9 %

pH: 3.5

TA: 6.1 g/L



PLUME

