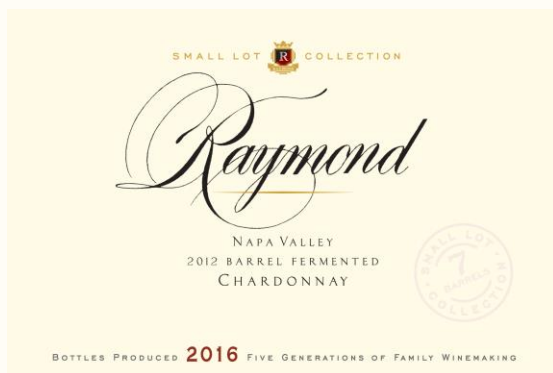




## 2012 SMALL LOT COLLECTION

# NAPA VALLEY BARREL FERMENTED CHARDONNAY



### TECHNICAL NOTES

**APPELLATION:** NAPA VALLEY

**VARIETALS:** 100% CHARDONNAY

**ALCOHOL:** 14.9% BY VOL.

**PH:** 3.40

**TA:** 6.6

**FERMENTATION:** 8 MONTHS, 100%  
FRENCH OAK (85% NEW)

**CASES:** 168

### IN THE VINEYARD

The grapes for this Napa Valley Chardonnay come from our estate vineyards in Jameson Canyon and select Napa Valley growers on Atlas Peak. The growing conditions on the hilly vineyards of both locations are very similar to Carneros. Winds flow through Jameson Canyon, carrying in the cooling influence of the nearby Pacific Ocean and providing a long, cool growing season that enhances the intensity of the Chardonnay flavors.

### ABOUT THE VINTAGE

"Classic" and "perfect" are just two accolades being bestowed upon the 2012 Napa Valley growing season and harvest. Textbook conditions saw near-ideal spring bud break, steady flowering, even fruit set, and a lengthy stretch of warm days and cool and often foggy nights during the long summer months. Late and light rains held off until Napa Valley's treasured wine grapes found optimal ripeness, bringing exceptional quality to the crush pad and into the cellar.

### CONVERSATIONS WITH THE WINEMAKER

Using no malolactic fermentation, 85% new French oak and 8 months of sur-lie aging, our Napa Valley Chardonnay is made in a style that focuses on the inherent qualities of this varietal. A mix of specialized Old Wente, musque, and Dijon clones, this wine was whole cluster pressed and fermented in French oak barrels with 2/3 under native fermentation.

### WINE PROFILE

This Chardonnay opens with welcoming aromas of toasted marshmallow, allspice, jasmine, and sandalwood. On the palate, there is a hint of fresh minerality accompanied by notes of apricot, summer melons, nectarine, and lychee nut. The finish is long and harmonious.