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## SMALL LOT BARREL FERMENTED CHARDONNAY

NAPA VALLEY

**2018****TECHNICAL NOTES**

APPELLATION: Napa Valley

VARIETALS:  
100% Chardonnay

ALCOHOL: 14.5% by vol.

PH: 3.52

TA: 5.3 g/L

AGING: 11 months in 46% new  
French oak

BOTTLED: October 8, 2019

**IN THE VINEYARD**

2018 was a near picture-perfect growing season that began in late February followed by a mild Spring yielding uniform grape clusters. Temperatures remained moderate to cool throughout the season with 2018 being considered one of the coolest vintages of the past decade. The cooler temperatures allowed for a longer hangtime resulting in an even and temperate harvest. These grapes were harvested October 4, 2018.

**CONVERSATIONS WITH THE WINEMAKER**

The grapes for this Napa Valley Chardonnay come entirely from a single block in our estate vineyard in Jameson Canyon that is planted to the Dijon clone. Winds flow through Jameson Canyon, carrying in the cooling influence of the nearby Pacific Ocean and provide a long, cool growing season that enhances the intensity of the Chardonnay flavors. With no malolactic fermentation, 46% new French oak and 11 months of sur-lie aging, our Napa Valley Chardonnay is made in a style that focuses on the inherent qualities of this varietal.

**WINE PROFILE**

Aromas of jasmine, apricot and allspice greet the nose in this elegant Chardonnay. Lycée, nectarine and honeysuckle flavors are layered with notes of toasted brioche and a fresh minerality. The balanced finish is long and lingers.

