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## SMALL LOT BARREL FERMENTED CHARDONNAY

NAPA VALLEY

2020



### ABOUT THE VINTAGE

2020 kicked off with ideal growing conditions. Mild temperatures led to evenly developed clusters and an early budbreak was followed by a warm to hot summer. Low winter rains resulted in smaller berries with concentrated flavors. Harvest started in early August and all things pointed to normal yields and exceptional fruit quality.

### CONVERSATIONS WITH THE WINEMAKER

The grapes for this Napa Valley Chardonnay come from two blocks within a single vineyard in Jameson Canyon. The blend is a 50/50 split of Clone 4 and 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 partial malolactic fermentation, the wine was 100% barrel fermented in 53% new French oak barrels and sur lie aged for 9 months before being bottled.

### TECHNICAL NOTES

APPELLATION: Napa Valley

VARIETALS:  
100% Chardonnay

ALCOHOL: 14.5% by vol.

PH: 3.54

TA: 5.9 g/L

AGING: 9 months sur lie

CASES PRODUCED: 175

### WINE PROFILE

Delightful aromas of honeysuckle, green apple and cardamom waft from the glass. White peach flavors are layered with notes of toasted brioche and vanilla with a nice creamy texture on the mid palate. The finish is beautifully balanced and refreshing.

