



# FOUNDER'S

TRADE 18 RANCH 75 MARK

NAPA VALLEY CALIFORNIA

*Chardonnay*

No  
2019  
VINTAGE



## 2019 VINTAGE

Heavy spring rains enriched the soils and delayed bud break by a few weeks. A heat spike in June, followed by warm weather, brought even veraison throughout the vineyards. A cooling trend and touch of rain in mid-September created ideal conditions for the 2019 harvest which is considered a near-perfect vintage.

## WINEMAKER'S NOTES

The grapes for this Napa Valley Chardonnay were harvested in the early morning hours from vineyards across Napa Valley. The wine was aged for 11 months in 20% new French oak barrels before being bottled.

## TASTING NOTES

Enticing aromas of pear, green apple, lemon zest and key lime pie waft from the glass. Crisp flavors of mango and peach are complimented by notes of toasted almonds and honeysuckle. This Chardonnay has a lovely mouthfeel and bright acidity that leads to a nice subtle creaminess and lime zest on the finish.

## TECHNICAL NOTES

VARIETALS: Chardonnay

APPELLATION:  
Napa Valley

ALCOHOL: 14.5%

pH: 3.33

TA: 6.44 g/L

Aging: 20% new French oak

Months in Barrel: 11