



## Chardonnay

**Spicy • Luscious • Elegant**

**Grape Variety:** 100% Chardonnay

**Region:** Napa Valley

**Winemaking Notes:**

100% bbl fermented and 100% malolactic fermentation

Aged in 100% French oak

- 47% new oak

- aged for 11 months

**Tasting Notes:** Opening with rich, fruit aromatics, notes of mandarin orange, Asian pear, honey dew, and a touch of nutmeg, this 2017 Chardonnay explodes out of the glass. On the palate, you are met with warm notes of crème brûlée, baked spice, and hints of honey suckle. This layered, integrated, and well-balanced wine is bright, yet creamy with a long finish.

**What The Number 76 Signifies:** N° 76 recalls 1976, the year a young Jean-Charles had his first experience of phenomenal wines and was thus ushered into the exciting, multidimensional world of flavor. 1976 was also the year of the famous tasting in Paris that put California wines on the international map.

For Jean-Charles Boisset, California Chardonnays often possess an underlying **SPICY** quality, the hallmark of grapes fermented and aged in especially fine new oak barrels. While ripe grapes give this wine **LUSCIOUS** flavor, there's an unmistakable restraint to N° 76 which marks it as undeniably **ELEGANT**.