



2016 Reserve Selection Napa Valley Chardonnay



TECHNICAL NOTES

Appellation: Napa Valley

Varietals: 100% Chardonnay

Alcohol: 14.5% by vol.

pH: 3.64

TA: 6.4

Fermentation: 11 months sur lies, 100%
French oak (25% new)

IN THE VINEYARD

The grapes for the Napa Valley Chardonnay come almost entirely from our estate vineyards in Jameson Canyon. The estate vineyards are planted on rolling hills at the southern end of Napa Valley. The growing conditions in the Jameson Canyon are very similar to Carneros, the neighboring appellation just west of the Napa River. 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. There is a small amount of grapes from Carneros to add more roundness and richness to the mid palate.

ABOUT THE VINTAGE

A cooler season overall, the 2016 growing season did see an early bud break in Napa Valley. July and August did not see the usual high heat and resulted in a longer hang time for the grapes that ripened uniformly and with a great flavors. Overall quality is high even though yields are a bit lower than usual. Winemakers and vineyard crews worked diligently to pick and sort the best berries. Harvest began on September 10th and concluded by October 5th. The 2016 will be remembered as a near perfect growing season in the Napa Valley.

CONVERSATIONS WITH THE WINEMAKER

Using no malolactic fermentation, moderate oak influence, and sur-lie aging, our Napa Valley Chardonnay is made in a style that focuses on the inherent qualities of this varietal. The wine was aged *sur lie* (on the yeast lees) for 11 months, with periodic lees stirring, in 100% French oak barrels (25% new French oak) from coopers Leroi, Francois Frères, Seguin Moreau and Saury. Stirring the lees adds creaminess to the wine's mid-palate.

WINE PROFILE

Our 2016 Reserve Selection Napa Valley Chardonnay opens with delightfully fragrant aromas tropical notes of mango that are accentuated by aromatic notes of toasted almonds and brioche. This beautifully balanced wine coats the palate with honeydew melon minerality and crème brûlée texture on the palate.