Technical Sheet







Wine

Appellation

Vintage

Chardonnay

Napa Valley, California

2018

Composition



Chardonnay < 5% Chenin Blanc

AVA



Napa AVA is internationally renown. Its diverse microclimates and calcium-rich soils produces prized Chardonnay grapes with different characteristics. We sourced from the Napa AVA and added a touch of Chenin Blanc to produce a clean, crisp, fruity Chardonnay.

Temp/Rain



Napa Valley AVA averages 75° high and 47° low between April-October with diurnal temp variation of 25-30°. Average annual precipitation is 20".

Harvest



The 2018 harvest brought glorious hangtime and wonderful phenolic development. Early seasonal rains and early bud break was followed by a relatively mild summer and ample fall sunshine with great yields.

The Wine



We targeted a clean, crisp, and fruity Chardonnay as opposed to rich and buttery. Lively acidity with subtle flavors of peach and lemon meringue are finished with crisp minerality and lasting impressions of oaky vanilla, pear & brown sugar.

Alcohol 14.3%

French Oak

Awards



Just Released - Results pending

2017 Vintage: 99 pts Best in class CA State Fair 92 Pts Sunset Int'l Wine Comp. 93 Pts Just Wine Points