



SEQUOIA GROVE



SEQUOIA GROVE WINERY Napa Valley Chardonnay 2012

REGION: America / California / Napa Valley

The Chardonnay grapes come from Dijon and Wente clones grown in the Beckstoffer, Haire and Ghisletta Vineyards in Carneros, and a small portion sourced from Kate's Vineyard in Oak Knoll. The grapes are hand harvested; cluster sorted and whole-cluster pressed, then inoculated with white Burgundy yeast strains. Cool fermentation begins in stainless steel tanks and ends in 100% French oak barrels, 35% new. After primary fermentation, the wine remains on its lees for 8 months, with bi-monthly stirring. To preserve the wine's fresh acidity, Sequoia Grove Chardonnay does not undergo malolactic fermentation.

HARVEST NOTE

The 2012 vintage was a winemaker's dream. A textbook winter with a decent amount of rain lead into a dry spring with a dash of rain around budbreak, followed by a moderately warm summer and a fairly dry fall. Although grape tonnage was up in all vineyards and varieties, pushing harvest later into the fall, quality was amazing. The euphoria around the valley at the wonderful flavors coming from the fermentors, and subsequently the wine, was and continues to be, ubiquitous. Thank you, mother nature!

TASTING NOTE

Light golden yellow in color with a toasted nut aroma on the nose, leading into layers of vanilla bean custard and toasted sourdough bread. There is a touch of a mineral note, fresh pear and lemon peel. The palate is seamless with a gorgeous arc, hinting in the mid-palate at delicate lemon curd and green apple, with the slightest note of almond. The long finish ends with flavors of roasted almonds and toast.

FOOD PAIRING

This is a very food friendly wine and will go well with most dishes, from appetizers to soups to main courses. Try it with a just picked spring lettuce and fresh herb salad, or with a mature, delicate brie cheese. This wine will get richer and evolve for at least five years.

TECHNICAL DATA

APPELLATION: Napa Valley

PH: 3.67

ACIDITY: 6.5 g/L

ABV: 14.1%

AGING: 10 months sur lies

MALOLACTIC FERMENTATION: Malolactic fermentation avoided to preserve wine's fresh character



"We've never followed the pack with our Chardonnay. It's a wine with great varietal expression, crisp and clean; more Burgundian in style. I have a sense people are really thirsty for this style of wine."

– MICHAEL TRUJILLO, PRESIDENT, DIRECTOR OF WINEMAKING