



## 2014 NAPA VALLEY CHARDONNAY

Light yellow in color with delicate fruit on the nose of pear, lychee, citrus zest, lightly toasted almonds, and fresh bread. On the palate the wine entry is initially filled with light custard flavors followed by citrus zest and finishing with a slight yeasty flavor.

### **HARVEST & WINEMAKING**

These Chardonnay grapes come mostly from Dijon and Wente clones grown in the renowned Carneros District in Napa Valley from such prestigious growers as the Haire vineyard, the Ghisletta vineyard, and the Cunat vineyard in Oak Knoll. Grapes were harvested September 2th through 12th, 2014, with Brix from 22 to 25.

Our Chardonnay is hand-harvested, cluster-sorted and whole cluster pressed to preserve the pure varietal characteristics. The creaminess comes from stirring the lees in oak barrels twice each month for 8 months. No secondary malolactic fermentation was allowed.

### **THE 2014 VINTAGE**

Harvest 2014 started with the scare of drought. Lower than normal rainfall in the winter led to an early bloom and an even earlier ripening than 2013. To make things more interesting, Napa had one of the largest earthquakes in decades that rocked the valley on the eve of harvest. Undeterred, but with many vintner's picking up the pieces of broken barrels and spilled wine, harvest 2014 charged on with perfect weather throughout the growing season. This led to high quality crops and even higher quality wine.

### **PAIRING RECOMMENDATIONS**

This is a very food friendly wine and will go well with most dishes, from appetizers to soups to main courses. Serve slightly chilled to appreciate the full range of flavors. This wine will get richer and evolve for at least five years.

### **WINE STATS**

Cases produced:	5474
Alcohol:	14.1%
TA:	6.7 g/L
pH:	3.52
Appellation:	Napa Valley
Aging:	Aged 10 months sur lies in oak, 30% new French oak