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UNOAKED CHARDONNAY

N A P A V A L L E Y

For this unoaked Chardonnay we selected vineyards that produce intense, full-flavored Chardonnay grapes that show finesse and complexity without oak influence.

Genevieve Janssens  
Director of Winemaking

• W I N E •

*Varietal composition:*  
100% Chardonnay

*Flavor descriptors:*  
Baked golden apples with cinnamon spice provide the aromatic base for this intense, full flavored Chardonnay. The cooler 2011 vintage brings a heightened vibrancy to this wine, balanced with an integrated creaminess from *sûr lie* aging.

*Wine analysis:*  
Total acid: 5.60 g /L  
Final pH: 3.35  
Residual sugar: 0.28 g/L  
Alcohol: 14.5% by volume

• V I N T A G E •

The 2011 vintage was the second in a row of cooler weather and later harvests. Yields were quite low due to wet weather during pollination but a cooler vintage brings generous hangtime which translates to excellent flavor maturity at lower brix (sugar). Intense varietal expression comes with the low yields. In one of the latest harvests on record, we picked the Chardonnay for this wine on October 8.

• V I N E Y A R D S •

We sourced the grapes for this Chardonnay from two vineyards located in the Los Carneros AVA, in the cooler southern part of the Napa Valley. Both vineyards were chosen for a Chardonnay quality that we felt would shine in the unoaked style. The grapes from these vineyards create wines with more weight and body (without the influence of oak) than a typical Chardonnay.

*Appellation: Napa Valley*  
*Grape Sourcing: 100% Napa Valley AVA with 99% Los Carneros AVA*

• W I N E M A K I N G •

This Chardonnay is made “unoaked” to express the *terroir* and personality of selected Carneros vineyards. The fruit was whole-cluster-pressed and fermented in 100% stainless steel to retain freshness and natural fruit flavors. A portion of the wine was then allowed to undergo malolactic fermentation for additional texture and breadth of character. *Battonage* (suspension of lees) during *sûr lie* aging imparted complexity and creaminess. The wine was bottled May, 2012.

CASES PRODUCED: 1,402