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## UNOAKED CHARDONNAY

N A P A V A L L E Y

For our un-oaked 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:*  
Chardonnay

*Flavor descriptors:*  
Showing off chardonnay's pure fruit character, our unoaked 2012 sends fresh golden apple, melon, fig, oriental lily, and honey flavors on a creamy, textural journey across the palate. The wine finishes with a lively freshness making it wonderfully easy to drink.

*Wine analysis:*  
Total acid: 5.7 g /L  
Final pH: 3.28  
Residual sugar: 0.40 g/L  
Alcohol: 14.5% by volume

### • V I N T A G E •

The 2012 vintage is a classic for Napa Valley and an excellent one for white wines. Following two cooler and wetter growing seasons, Vineyard Manager Matt Ashby calls 2012 a "walk in the park." A dry winter led to well-timed rain in March to saturate the soils and help fill the reservoirs. Warm days and cool nights endured through the growing season creating the perfect recipe for long, flavor-building hang time and optimal sugar to acid balance. We began harvesting the chardonnay towards the end of September, and as we moved from block to block picking, we marveled at the exceptionally fragrant, flavorful fruit coming from this classic vintage.

### • V I N E Y A R D S •

We sourced the grapes for this Chardonnay from two vineyards in the cooler, southern part of the Napa Valley. The majority of the fruit comes from Napa's Carneros district, the other just east of the town of Napa. Both vineyards were chosen for their intense, full-flavored Chardonnay grapes, fruit that we knew would shine in the unoaked style.

*Appellation: Napa Valley*  
*Grape Sourcing: 100% Napa Valley AVA with 96% Los Carneros AVA*

### • W I N E M A K I N G •

This Chardonnay is unoaked to express the pure fruit flavors of Chardonnay and the *terroir* and personality of the vineyards from which it originates. The grapes were hand harvested in the cool of the morning and gently pressed whole-cluster, minimizing skin contact to retain freshness and vibrancy. All of the juice was fermented in 100% stainless steel and a portion was then allowed to undergo malolactic fermentation for additional texture and character. *Battonage* (stirring of the lees) during *sur lie* aging imparted further complexity and creaminess. The wine was bottled July, 2013.

CASES PRODUCED: 1,269