



2017
CHARDONNAY - NAPA VALLEY
HANDMADE

VINTAGE

The 2017 growing season was fantastic. The hot summer months pushed the fruit to maturity quicker than in previous seasons, but a few weeks of cold weather stalled ripening. We picked the fruit sooner than the rest of the valley generally speaking, and before the wine country fires hit in early September. The fruit entered the winery high in quality and with exceptional profiles.

VINEYARDS & WINEMAKING

Kuleto is one of the most complex and diverse wine producing properties in the world. Located in the volcanic mountains of eastern Napa, the estate features 761 total acres and 82.9 acres of vines perched along ridges and clinging to steep hillsides. The soils, exposures, elevation changes and sub-climates are so complex that the property is delineated into more than 100 micro-blocks. Each of these tiny plots is treated as an individual vineyard with varieties, clones, rootstocks, density, trellising and farming methods tailored specifically to the site. This wine shows the clarity and structure typical of its warm climate origins.

TASTING

Our 2017 Handmade Chardonnay from the Kuleto Estate vineyards is golden straw in color and offers elegant aromas of honeysuckle, lime zest, baked apples and toasted oak. On the palate, rich flavors of grilled peach, lemon cream and vanilla are met with balanced acidity and a smooth finish. This versatile wine can be enjoyed alone or paired with rich seafood or poultry dishes.

STATISTICS

APPELLATION	Napa Valley	ALCOHOL	14%
VINEYARD	Kuleto Estate, Block 2	TA	6.6 g/L
COMPOSITION	100% Chardonnay	PH	3.72
AGING	10 months in French oak barrels (30% new)	BOTTLING DATE	July 17, 2018
		PRODUCTION	277 Cases