



2018  
CHARDONNAY - CARNEROS

VINTAGE

The 2018 growing season was one of the mildest and smoothest in recent memory. Mild spring weather led to good fruit set in most varieties and moderate weather throughout the year made for ideal growing conditions. There were no major heat spikes, which gave us longer hang-time and great ripening on the vine. While a fairly long harvest, the 2018 crop delivered fruit with complex flavors and was of excellent quality.

VINEYARDS & WINEMAKING

This wine features fruit from special vineyard sites in the Carneros AVA – the only appellation that resides in two wine regions, Sonoma and Napa Valleys. The juice was fermented with native and inoculated yeast and aged in French, American and Hungarian oak barrels (30% new) for 10 months. Full malolactic fermentation and regular lees stirring with monthly bâtonnage brought additional richness and complexity to the palate.

TASTING

Light golden in color, our 2018 Carneros Chardonnay delivers mouthwatering aromas of fresh pineapple, sweet lemon and buttered toast. This wine is medium bodied on the palate with a luscious mouthfeel and juicy flavors of golden delicious apples, ripe peaches and citrus. This wine finishes elegant and smooth, with additional notes of vanilla and butter cream. Pair with soft cheeses or sautéed scallops in a garlic butter sauce.

STATISTICS

APPELLATION	Carneros	ALCOHOL	14.9%
COMPOSITION	100% Chardonnay	TA	6.7 g/L
AGING	10 months in French, American and Hungarian Oak barrels (30%)	PH	3.47
		BOTTLING DATE	July 2019
		PRODUCTION	2,908 cases