



2021
CHARDONNAY - NAPA VALLEY
HANDMADE

VINTAGE

The 2021 growing season began with very little rain, which set the tone for another drought year in Northern California. The crop was very light with small berries, which were high in flavor concentration and of amazing quality. A warm summer and early fall were ideal for ripening and maturity of the fruit. While a light crop year, the 2021 vintage was a winemakers delight with exceptional fruit quality.

VINEYARDS & WINEMAKING

Our Handmade Chardonnay is made from fruit from Carneros. This wine shows the clarity and structure typical of this warmer climate site. The juice was fermented with cultured yeast and aged in French oak barrels (40% new) for 18 months. Fifty percent malolactic fermentation and monthly bâtonnage brought additional richness and complexity to the palate.

TASTING

Our 2021 Handmade Chardonnay is an exquisite representation of the varietal and growing region. Aromas of peach, honeysuckle, pineapple, citrus flower, and melon are complemented by notes of butterscotch and toasted caramel. The creamy palate delivers flavors of apricot, lemon rind, guava, and vanilla, with a long, structured finish. We recommend serving this wine alongside seafood pasta, buttered scallops, or soft brie cheese.

STATISTICS

APPELLATION	Napa Valley	ALCOHOL	14.5%
VINEYARD	Carneros	TA	6.7 g/L
COMPOSITION	100% Chardonnay	pH	3.35
AGING	Sur lie aged for 18 months in French oak, 40% new	BOTTLING DATE	January 26, 2023
		PRODUCTION	105 cases