

COSENTINO WINERY

2023 CHARDONNAY NAPA VALLEY

VINTAGE

The 2023 growing season was the slowest start in the last decade. A rainy winter set the vines up for vigorous spring growth, a larger crop and a longer ripening season. Red and white varietals ripened simultaneously, leading to a late, compressed harvest. Although the crop loads were higher, quality was still excellent.

WINEMAKING

The grapes were picked at night in half ton macrobins and brought to the winery. They were whole cluster pressed to a stainless steel tank, then the juice went through a cold settling phase before being racked to barrel for primary fermentation. After primary fermentation, it went through malolactic fermentation and was aged 8 months sur lie prior to bottling.

TASTING NOTES

The Chard 2023 is full and balanced. Peach, pear, toasty oak, caramel and lemon fill the air. On the palate, smooth vanilla and lemon curd flow generously through the lengthy finish.

APPELLATION Napa Valley

COMPOSITION 100% Chardonnay

OAK PROFILE 8 months in French oak, 45% new

TA 5.26 g/L | **pH** 3.54 | **ALCOHOL** 15.3%

