



2018  
CHARDONNAY - NAPA VALLEY  
HANDMADE

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 varietals 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

Our Handmade Chardonnay is made from fruit from our sister property, Kuleto Estate. Kuleto is an extremely diverse site located in the volcanic mountains of eastern Napa. This wine shows the clarity and structure typical of this warmer climate site. The juice was fermented with native and inoculated yeast and aged in French 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

Our 2018 Handmade Chardonnay from the Kuleto Estate vineyards opens with bright aromas of green apple and lime, with warm notes of vanilla and toast. The palate is rich and well balanced with flavors of ripe pineapple, orange blossom and hints of toasted oak and caramel. Enjoy this versatile wine with rich seafood or creamy pasta dishes.

STATISTICS

|             |   |               |               |
|-------------|---|---------------|---------------|
| APPELLATION | Napa Valley                               | ALCOHOL       | 14.1%         |
| VINEYARD    | Kuleto Estate, Block 8                    | TA            | 6.4 g/L       |
| COMPOSITION | 100% Chardonnay                           | PH            | 3.57          |
| AGING       | 10 months in French oak barrels (30% new) | BOTTLING DATE | July 24, 2019 |
|             |   | PRODUCTION    | 230 Cases     |