



2020 “HOMESTEAD” CHARDONNAY

NAPA VALLEY

Kuleto is one of the most complex and diverse wine producing properties in the world. Located in the volcanic mountains of eastern Napa, our estate features vines perched along ridges and clinging to steep hillsides. Our soils, exposures, elevation changes and sub-climates are so complex that we’ve delineated our property into dozens of 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.

For winemaker Gio Verdejo, there is a mutual understanding that all but a small percentage of the winemaker’s work is done in the vineyard. Keeping the vineyard’s serpentine twists and exposures in mind, the best-suited varietals for each block have been selected. Working with the land, not against it, the individually-terraced lots are not oriented to one central direction, but instead are planted to maximize the benefits of their natural location.

WINEMAKER’S NOTES

The winter of 2019-2020 produced average rainfall in Napa County with the bulk of rainfall January through May. Spring temperatures were mild and warm, with bud break two weeks earlier than average. Temperatures during the summer were above average, which led to early grape ripening and an early harvest.

We’ve been playing with methods to build power and flavor into our Chardonnays for years now – mostly by employing old-fashioned methods of soaking the crushed fruit on the stems for hours or days or fermenting a portion of the fruit partially or to complete dryness with skins and stems. Continuing with the method of skin and stem contact ‘perfected’ back in 2015, we expanded the amount of wine in direct contact with stems in 2020 but pressed that portion off when very little alcohol had been created. This gave us the tannin grip we were looking for, the stone fruit flavor in the mid-palate, and a pleasing savory quality in the finish.

TASTING NOTES

The 2020 Homestead Chardonnay opens with aromas of butterscotch, bright pear, toast, caramel, and melon. The palate is rich, with layers of vanilla cream, crème brûlée, cantaloupe and cotton candy. This wine pairs beautifully with buttery seafood pasta and scallops.

TECHNICAL DATA

Varietal Composition: 100% Chardonnay
Cooperage: 9 months in 45% new French oak
Alcohol: 14.7% | pH: 3.32 | TA: 7.24 g/L