



SMALL LOT BARREL FERMENTED CHARDONNAY

NAPA VALLEY

2022**TECHNICAL NOTES**

APPELLATION: Napa Valley

VARIETALS:
100% Chardonnay

ALCOHOL: 14.5% by vol.

PH: 3.45

TA: 7.3 g/L

AGING: 9 months sur lie

CASES PRODUCED: 175

ABOUT THE VINTAGE

2021 was a smooth and uneventful harvest season. June started out warm, followed by a cool and foggy July and August that slowed ripening and caused nice retention of acidity. Even ripening, with no extreme heat events, made for ideal growing conditions. Sparse winter rains resulted in an early budbreak, evenly developed clusters, and smaller berries packed full of flavor. Overall, the fruit was exceptional, making it another amazing year for quality.

CONVERSATIONS WITH THE WINEMAKER

The grapes for this Napa Valley Chardonnay come from three blocks within a single vineyard in Jameson Canyon. The blend is a split of Clone 76, Clone 95 and Clone 4. Winds flow through Jameson Canyon, carrying in the cooling influence of the nearby Pacific Ocean and provide a long, cool growing season that enhances the intensity of the Chardonnay flavors. With partial malolactic fermentation, the wine was 100% barrel fermented in 56% new French oak barrels and sur lie aged for 9 months before being bottled.

WINE PROFILE

From the glass waft enchanting notes of honeysuckle, crisp green apple, and aromatic cardamom, creating a delicate olfactory dance. Luscious layers of white peach flavors elegantly weave together with subtle hints of toasted brioche and velvety vanilla, imparting a delightful creaminess to the mid-palate. The culmination is a gracefully balanced and invigorating finale that lingers on the senses with poise.

