



## 2018 Los Carneros Chardonnay

### Napa Valley

The 2018 vintage of our Carneros Chardonnay source is planted to vine in the cool AVA of Carneros at the southern end of the Napa Valley. The 19 year old vines from “Old Wente” Clone one of the most sought after Chardonnay clones cultivated from 80 decades of acclimation to California climate. Known for producing liquid gold, this estate vineyard is planted in tight rows oriented east to west to capture abundant sunshine while protecting it from burn during the mid-day heat.

Located in the heart of Los Carneros, the vineyard is cooled by the fog emerging from the San Pablo Bay and lingering until late morning. Summer temperatures at the vineyard rarely exceed 80°F, providing ideal conditions for producing beautifully well balanced, expressive wines.

The grapes were harvested by hand just after sunrise on September 26<sup>th</sup>. Initially sorted by hand the grapes were then screened by Selevtiv' vision optical sort reducing final yields by about 5% and ensuring just the very best grapes make the crush. Following primary fermentation of the must, the wine was transferred into barrel for slow methodical malolactic fermentation on native yeast. After 9 months the wine was dry and showing increased complexity. Sur lie ageing continued until bottled with gentle stirring every few weeks. It is a labor intensive method but the end result gives the wine dimension, roundness and complexity.

“We love the creamy texture of this wine. Butter cream, pineapple and honeysuckle and are evident on the nose when emerging from the bottle. The influence of new oak lends a lively overall impression both rich and balanced with bright acidity. Like a brisk morning walk through the first farmers market of the season, the palate is engulfed with a plethora of ripe fruit: nectarine, asian pear, bergamot and shortbread baked with a hint of hazelnut.” Fully appreciate this wine from release thru 2023.

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| 100% Chardonnay - old Wente clone                                  |
| Aged 15 months aged in 50% new Tonnellerie Sirugue French Oak TGE+ |
| Fermented on native yeasts aged sur lie                            |
| Winemaker: Matt Sunseri  |
| 14.2% Alc./Vol.  |
| MRP \$39   |