Vineyards
Our Napa Valley Chardonnay blends grapes from top vineyards throughout the valley, with the
preponderance coming from the cool-climate Carneros region at its southern tip. Subject to fog and cool
breezes from nearby San Pablo Bay, Carneros enjoys a long growing season that ripens its fruit fully
while retaining the bright acidity that gives our chardonnay its freshness and vitality. We complement
this fruit with grapes from warmer vineyards north of Carneros that yield riper, fuller chardonnays. This
allows us to craft a complex, elegantly structured wine that drinks beautifully on release, but ages well
in bottle.

Vintage 2013
In 2013, a warm, dry spring initiated early budbreak, ensured trouble-free vine flowering and grape set,
and led to a consistently mild summer fostering steady, even ripening and grapes with wonderful flavor
concentration. The fruit for our 2013 Napa Valley Chardonnay was harvested between August 20th and
September 20th with an ideal balance of sugars and acidity.

Winemaking
Our strategy for making world-class chardonnay begins with night harvesting, which ensures our grapes
are picked cold and retain their fruit purity and bright natural acidity. Once at the winery, the fruit is
whole-cluster-pressed, further preserving freshness and purity, and the juice is transferred to a mix of
French oak barrels and stainless steel tanks for fermentation. In 2013, 90% of the juice was fermented in
barrel, while 10% became wine in tank. After primary fermentation completed, 18% of the wine was put
through a secondary, malolactic fermentation to enhance richness and mouthfeel. The barrel-fermented
portion of the wine aged sur lie (on the yeast lees) in 20% new French oak barrels for eight months, with
periodic stirring of the lees, to add an appealingly creamy, yeasty tone to the wine’s crisp, vibrant fruit.

Tasting Notes
Our 2013 Napa Valley Chardonnay boasts fresh, fragrant, apple, melon and pear aromas with a hint of
oak spice. Rich and mouthfilling on the palate, its smooth, beautifully balanced, yellow apple, nectarine
and honeydew melon flavors segue into a long, succulent finish enhanced by refreshing mineral and
spicy oak tones. Released soon after bottling, our Napa Valley Chardonnay hits its stride after 6-8
months in the bottle and rewards 5-7 years of aging.

Grape variety: 100% chardonnay
Vineyards: Napa Valley
Harvest dates: August 20 – September 20, 2013
Fermentation: 90% barrel, 10% tank, 18% malolactic
Barrel aging: 8 months sur lie in French oak barrels,
20% new, with periodic stirring of the lees
Alcohol: 14.3%
Total acidity: 0.69 g/100ml
pH: 3.33
Bottled: June, 2014
Winemaker: Julianne Laks