FREEMARK ABBEY

Est. 1886

NAPA VALLEY

2019 CHARDONNAY

Napa Valley

Winemaker - *Kristy Melton*

Winemaker Emeritus - *Ted Edwards*

Vintage & Winemakers' Notes

Our 2019 Napa Valley Chardonnay is a rich, nuanced and complex wine. The nose opens with aromas of baked apple, creamy meringue, ripe pineapple, mandarin orange, and fresh peach. The palate is supple, balanced and integrated and exhibits flavors of tropical nectar, orange marmalade, baking spices, ambrosia and vanilla. It is at once vibrant and balanced while being creamy with a long, lingering finish.

Primary Vineyards

Ahmann Vineyard—Carneros (57%): Located in Carneros near the Huichica Creek, this vineyard has the unique attributes of a cool growing season complemented by long slow ripening. The vineyard creates flavors of apple and citrus with the preservation of acidity and a low pH. Clone 4.

Rancho Sarco (23%): Located in the Napa Valley AVA, on the north east border of the town of Napa, the soil is a gravelly clay loam that supports a variety of grapes. This Chardonnay ripens to produce flavors of pineapple, apple, peach and banana. Clone 4.

Keyes Vineyard—Howell Mountain (12%): Located near the town of Angwin, at roughly 1850 ft elevation. The mountainous soil is predominantly volcanic, shallow with low fertility producing Chardonnay that expresses citrus and stone fruit flavors with a crispness and distinct minerality. Clone 96 and Clone 15.

Huichica Vineyard—Carneros (8%): Located off of Duhig Road, in the Napa Carneros AVA, this beautiful vineyard resides on gently sloping hillside with 8x4 spacing. The vines are planted in sedimentary clay loam and experience the cool marine breezes from the San Pablo Bay.

Growing Season Notes

Abundant, and later than usual, rains marked the winter leading up to the 2019 season. This provided good soil moisture to set a normal size crop with plenty of vigor. The growing season was near perfect with moderate daytime temperatures and evening marine influences, creating ideal ripening conditions. The wines are fresh, fruit driven and vibrant, indicative of a hallmark and classically balanced vintage.

Composition:
100% Chardonnay

Age of Vines & Soil Type:
Soil range from alluvial sedimentary in Coombsville and Carneros to the mineral volcanic soils of Howell Mtn. The vines range in age from 12 years to 26 years.

Fermentation & Aging:
Whole cluster pressed, 87% barrel fermented, 13% stainless steel fermented at 55-65˚F. Partial malolactic fermentation in barrel. The wine was aged sur lie for 10 months and stirred monthly.

Barrels:
87% of wine fermented in French oak, 40% new

Bottling Date:
July 2020

Alcohol:
14.5%

Ph:
3.46

Acid:
5.6g/L

Life Span in Proper Cellar:
8 years

Harvest Date & Sugar:
Harvest started on 9/25 and ended on 9/27. At harvest, sugar was 24˚ Brix.

Cases Produced:
4,444

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