FREEMARK ABBEY

Est. 1886

NAPA VALLEY

2020 CHARDONNAY

Napa Valley

Winemaker - *Kristy Melton*

Winemaker Emeritus - *Ted Edwards*

Vintage & Winemakers' Notes

Our 2020 Napa Valley Chardonnay is a rich, nuanced and complex wine. The nose opens with aromas of apple cobbler, creme brulee, ripe pineapple, orange marmalade, and fresh peach. The palate is supple, balanced and integrated and exhibits flavors of stone fruit, candied lemon zest, 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 (50%): 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 (27%): 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 (18%): 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 (5%): 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

2020 will be the vintage none of us forget for a long time. The last rains of the winter season came in mid-May during flowering and set, leading to a lighter than normal crop. June temperatures were moderate but climbed to unseasonably warm conditions from July through September. Fire season began unusually early and most of the harvest was marked by these conditions. However, the very nature of white wine making, and the lack of skin contact has provided us with a lovely opportunity to make great white wines. They are fresh, fruit driven and crisp and the best memory we have of 2020.

Composition:
100% Chardonnay

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

Fermentation & Aging:
Whole cluster pressed, 75% barrel fermented at 55°F, 25% stainless steel fermented at 55°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, 36% new

Bottling Date:
July 2021

Alcohol:
14.2%

Ph:
3.4

Acid:
5.9 g/L

Life Span in Proper Cellar:
8 years

Harvest Date & Sugar:
Harvest started on 8/26 and ended on 9/11. At harvest, sugar was 24° Brix.

Cases Produced:
5,089

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