

2023 CHARDONNAY Napa Valley

WINEMAKER- Kristy Melton

WINEMAKER'S NOTES

We really love blending Chardonnay from different sites and clones to produce a classic expression of Napa Valley style. Our cooler sites in Carneros, near the San Francisco Bay, create beautiful citrus notes of lemon zest, lime leaf and mandarine with a fresh and vibrant texture. I was also able to work with some incredible "old vines" farther east that were planted in 1978. The wine produced from them is elegant with fresh pear and floral notes. Blending has created a palate that is a graceful balance of rich and creamy textures with vibrant acidity. Flavors of baked Gala apple, Bosc pear, hazelnut, vanilla and oak spices round out its appeal; making it well suited to enjoy on its own or pair well with a wide range of dishes.

GROWING SEASON NOTES

Winemakers absolutely adored the 2023 vintage by all standards. We had enough winter rains to ease us out of drought conditions setting us up for springtime growth. Vine vigor was healthy with good canopy management. Summertime temperatures were very mild, giving us significant hangtime into the fall with harvest starting a few weeks later than recent years. Harvest progressed at an even pace starting on September 1 and concluded on November 8. The whites are fresh and expressive while the reds have substantial color, great tannin development and balanced structures which taste great now and will age gracefully for decades.

WINE STATISTICS

Composition 100% Chardonnay

HARVEST DATES Harvest started on 10/6 and ended on

10/25/2023 for all components.

BARREL AGING 94 % aged for 9 months in French oak, 44%

new and 6% stainless steel fermented

ALCOHOL 14.5%

PH 3.58

BOTTLING DATE July 2-9, 2024

VINEYARD	Usibelli	Huichica Hills	Chandon	Jameson Ranch	Rancho Sarco
APPELLATION	Rutherford	Carneros	Yountville	Napa Valley	Coombsville
ELEVATION	620'	200'	65'	200'	50'
Soil	Tehama Loam	Haire Loam	Haire Loam	Fagan Loam	Coombs Gravely Loam
VARIETY	Chardonnay	Chardonnay	Chardonnay	Chardonnay	Chardonnay
% CONTRIBUTION	51%	24%	16%	7%	2%