

2019 CHARDONNAY

Carneros · Napa Valley

THE WINE

The cool and foggy Carneros region is known for producing grapes with a natural balance of acidity and ripeness. Fruit was hand-picked in the cool of night to ensure it reached the winery in pristine condition. This elegantly balanced, medium-bodied wine is 34% French oak barrel (13% new) fermented and aged sur-lie. The wine's bouquet is complex with citrus, tropical fruit, lightly toasted marshmallows, and warm spice. Its flavors are apples and cream, a touch of toasty oak and a crisp finish.

THE VINTAGE

The 2019 vintage was best characterized as a steady, even growing season, where our vineyard managers had the luxury of letting each estate's crop leisurely mature to perfection. Preceded by a cool, wet spring, the season got off to a late start, running about IO days behind a typical cycle. Accordingly, verasion started a bit late, followed by pretty even heat and ripening thereafter. For the second year in a row, the harvest began in August but extended well into November. Like 2018, it remained relatively warm and dry until we took in the last of our fruit on November 8th. Acidity levels are good, with moderate brix levels, and we are excited about the wines this vintage is producing.

Varietals	100% Chardonnay
Aging Regimen	34% French oak barrel fermented (13% new)
Bottled	May 2020
Alcohol	14.2%
pH	3.56
TA	0.59g/100ml

