



2013 CHARDONNAY

Appellation:	Napa Valley
Varietals:	100% Chardonnay
Harvested:	September 9-13, 2013
Cooperage:	9 months in 45% new French Oak barrels
Alcohol:	14.5%
Bottled:	June 11, 2014
Released:	February 7, 2015
Cases Produced:	1,137 cases

Our first vintage of Chardonnay dates way back to 1983 from vines planted on our estate that were then just three years old; subsequently, more were added in 1990 when we T-budded a few rows over from Cabernet Sauvignon. The Chardonnay on the estate is planted with 7x12 bilateral cordon and dry farmed. Chardonnay now totals 2.9 acres of the 14.8 acres planted on our estate. The 2014 Chardonnay is 60% Oakville Estate, 20% Truchard Vineyard in Carneros, Napa Valley, and 20% Ruhl Vineyard, Mt. Veeder, Napa Valley.

HARVEST:

We handpicked 19 tons of Chardonnay from September 9-13, 2013.

Average Sugar: 23.7 to 26 Brix Acidity: 0.76 g/100ml pH: 3.52 units Res Sugar: 0.2%

FERMENTATION AND AGING:

After whole cluster pressing and cold settling, the clear juice was racked into small stainless steel fermenters and inoculated with CY3079 yeast barrel fermenting. At this point, the juice was transferred to 60 gallon Nevers and Allier Burgundy shaped barrels, of which 45% were new oak, for the start of barrel fermentation. The wine remained aged *sur-les* for a period of nine months during which it was stirred every 10 days. The wine did not go through malo-lactic fermentation.

CHARACTERISTICS:

Aromas of pear and melon. Our 2013 Chardonnay is rich and creamy, with flavors of butterscotch, lemon curd and ripe pears. It has a long, crisp finish with lingering flavors of brioche and lemon curd. Delicious with crab, lobster, cheeses and pasta with cream sauces.

AWARDS:

Best of Class, *San Francisco Chronicle Wine Competition 2015*