



2010 Chardonnay

Vintage: 2010

Color: Light golden

Aroma: Lemon, green apple, Meyer Lemon, white flowers, toast and spice

Taste: This non-malolactic wine has lots of texture - with great balance. The bright citrus

fruit and green apple meld together with hints of toast and minerals that linger on the palate.

The finish is long and refreshing. Will improve with age 4-6 years, hold for 4

more.

The Year: With few exceptions, this year was slightly cooler than normal overall with

healthy grapevines appellation-wide. Additionally, the region's comprehensive green

initiatives and innovative farming practices mitigate much of the season-to-season variations,

ensuring top quality wines year in and year out from the Napa Valley. The only lament from

winemakers is that tonnage is off in some sites by as much as twenty percent, though the

yields vary site-to-site appellation wide.

Harvest: October 28th, 2010

Brix: 24.1

TA/pH: 0.65/3.65

Bottled: March 2011

Released: May 2012

Varietal: 100% Chardonnay

Alcohol: 14.0%

Appellation: 100% Napa Valley, 100% 2010 Vintage

Barrel Fermented and Aged in oak for 11 months. No Malolatic fermentation