



2011 Chardonnay

Vintage: 2011

Aroma: This wine is bursting with green apple, Meyer lemon, Bartlett pear, toasty notes from the barrel, white flowers, and spices.

Palate: We inhibit malolactic fermentation, so the aromatics are not muted by overbearing buttery notes. The palate follows the nose, and is bright with crisp acidity, but isn't lean due to barrel fermentation and lees exposure. Green apple and citrus mingle with toasty notes for the barrel. This is one of the best efforts we have had to date with Chardonnay.

2011 Weather Conditions: 2011 was one of the coolest growing seasons in Napa for decades. Where our estate fruit was able to complete maturation, many growers had a tough time ripening their fruit. Seasons like this can actually fair well for our Chardonnay, which is grown much further south than our estate. Chardonnay doesn't do well in the heat, so it was right at home in this cool season.

Harvest: October 6th, 2011

Brix: 23.7

TA/pH: 0.75/3.22

Bottled: July 2012

Released: May 2013

Varietal: 100% Chardonnay

Alcohol: 14.4%

Appellation: Napa Valley