



2017 Napa Valley Chardonnay

90 Points
Wilfred Wong
Wine.com

“The 2017 vintage provides an excellent marker of this wine’s legacy and where it is going. This wine is savory and full of delicious core fruit aromas and flavors. Its underlying oak gives the wine an excellent foundation to be paired with roast chicken or turkey.”

– Wilfred Wong,
Wine.com

The Napa Valley Chardonnay highlights the rich, ripe fruit character from our warmer Rutherford vineyard combined with the crisp, light acid in the grapes from our cooler Oak Knoll vineyard. This marriage is what makes our Chardonnay unique. The new French oak gives the wine vanilla and baking spice flavor without overpowering the varietal flavor.

The 2017 Growing Season started off with an abundance of rain which was followed by excellent spring weather that translated to great growing conditions. The growing season progressed beautifully, and we were fortunate to have harvested all fruit before disaster struck on October 8th; 2017 will undoubtedly be a vintage to remember after wildfires devastated Napa Valley. Luckily we are extremely fortunate that none of our vineyards or winery was damaged in the catastrophe.

The Palate expresses hints of Meyer lemon, pineapple, and freshly baked sweet apple tarts. The fresh fruit aroma is complemented by subtle notes of toasted hazelnut, honey suckle, and white floral characteristics. Its fresh, bright acidity pleases the palate while balanced by a smooth richness that we obtain through sur-lie aging.

Varietal 100% Chardonnay

Appellations Yountville, Oak Knoll, Rutherford, St Helena

Aging 3 years in total; a mix of stainless steel tanks and French oak.