



2018 Napa Valley Chardonnay

The Napa Valley Chardonnay continues to be crafted in the same elegant and balanced style that Joe envisioned nearly 60 years ago. Joe and Alice had a deep appreciation for the wines of Burgundy. They always strived to produce cuvees with a similar result while maintaining focusing on the Napa Valley terroirs. Our Chardonnay is fermented at some of the coldest temperatures in Napa Valley to preserve the inherent freshness that is commonplace in all of our cuvees. After fermentation, the wine rests in large neutral oak foudre. This vintage comes primarily from the Oak Knoll District of Napa Valley AVA, which experiences a cooler climate than many appellations in the Napa Valley due to its more southerly location and proximity to the cooling influences from the San Pablo Bay.

The 2018 Growing Season of cooler weather throughout summer and into August translated to a later than usual start, harvesting our first pick on September 5th. Cycles of warmer and cooler weather caused maturity in waves, harvesting our Howell Mountain grapes first and then transitioning to our valley floor vineyards, ending with a picking frenzy leading up to the end, October 31st. Some rain in the middle of the season caused some concern, but the warm, dry weather that followed dried out the canopies and continued the grapes' path to ripeness. This season's longer hang time translated to perfect phenolic maturity.

The Palate showcases the bright citrus fruits that this bottling has been known for with elements of brioche and fresh-baked bread from extended lees aging. The tension and precision become the focal point as fresh citrus gives way to subtle salinity and minerality on the finish.

Varietal 100% Chardonnay

Appellations Rutherford AVA, Oak Knoll District of Napa Valley AVA

Aging Aged on the fine lees in large oak casks and barrels (20% new) for one year with battonage performed regularly with extended bottle aging before release. No malolactic fermentation.

Coopers Francis and Treuil