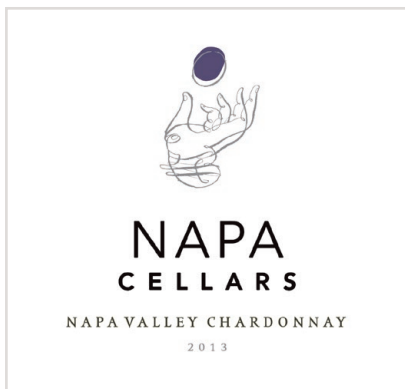




Napa Cellars embodies the classic Napa Valley style - ripe, rich, balanced and collectible. At Napa Cellars, we have the great fortune of being able to pick and choose the finest fruit from many of Napa's renowned AVAs, assuring that every vintage represents the very best of Napa Cellars—and the Napa Valley. We offer nine award-winning varietals blended by skilled Winemaker Joe Shirley, each of them offering tremendous quality, value and consistency vintage to vintage.

**2013
CHARDONNAY
NAPA VALLEY**



VINEYARD INFORMATION

Grapes for the 2013 Napa Cellars Chardonnay are hand and machine-picked from vineyards in prime Chardonnay locations including South Napa Valley and Carneros. The proximity of the vineyards to the fog and breeze from San Francisco and Marin Bay create a cooler climate which is conducive to the cultivation of varietals like Pinot Noir and Chardonnay. These coastal effects also allow for a longer growing season, giving the fruit more time on the vines and helping produce energetic acidity and flavorful fruit.

WINEMAKING

At Napa Cellars, the Chardonnay grapes are carefully hand-picked, harvested and crushed. At the winery, the wine is fermented and aged for seven months in French oak barrels, 29% new.

TASTING NOTES

The Napa Cellars 2013 Chardonnay displays the classic Napa Valley Chardonnay characteristics unique to this region. Aromas of citrus, grapefruit, honey melon and baked apple crisp excite the senses. The palate consists of crème fraiche, butterscotch and pear, with smooth, integrated flavors of toasted oak. This Chardonnay exhibits soft, creamy, balanced acidity and subtle notes of spice, clove and anise to complete the finish - it's the perfect wine to pair with a brie cheese aperitif and rosemary chicken breast in a light lemon cream sauce.

| WINE INFORMATION | | |
|--|---------------------------|---------------------------------|
| Composition: <i>100% Chardonnay</i> | | |
| Oak: <i>89% French Oak, 29% New; 90% Barrel Aged</i> | | |
| Alcohol: <i>14.20%</i> | T.A.: <i>0.52 g/100ml</i> | pH: <i>3.54</i> |
| Harvest Date: <i>September 4 - October 8, 2013</i> | | Release Date: <i>June 20-14</i> |
| Cases: <i>60,000</i> | | |