



APPELLATION: Napa Valley

COMPOSITION: 100% Chardonnay

AGING: 7 months, 35% New oak
(100% French)

ALCOHOL: 13.9%

T.A.: 0.53 g / 100ml

PH: 3.58

HARVEST DATE:
September 10–29, 2016

RELEASE DATE: August 2018

CASES: 3,000

VINEYARD

Grapes for the 2016 Napa Cellars Chardonnay were selected from vineyards in renowned Chardonnay locations including south Napa Valley and Oak Knoll. The proximity of these vineyards to the fog and breeze from San Francisco and Marin Bay creates a cooler climate, which is ideal for growing Chardonnay. These coastal effects also allow for a longer growing season, giving the fruit more time on the vine 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 undergoes 100% malolactic fermentation. The Chardonnay is then aged for seven months in French oak barrels, 35% new.

WINEMAKER NOTES

The Napa Cellars 2016 Chardonnay displays the classic Napa Valley Chardonnay characteristics indicative of this region. Aromas of peach, bright apple, and graham cracker excite the senses. Flavors of pear, crème fraîche, and pie crust are complimented by a creamy texture with balanced acidity and a nice, lingering finish of crème brûlée and white peach. This is the perfect wine to pair with a Camembert French cheese plate drizzled with local honey and almond halves, or with panna cotta topped with fresh berries for dessert.

FOUR DECADES IN THE NAPA VALLEY

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