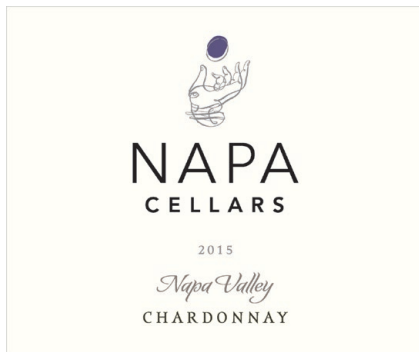




*Napa Cellars embodies the classic Napa Valley style—ripe, rich, balanced and collectable. At Napa Cellars, we have the great fortune of being able to pick and choose the finest fruit from many of Napa’s renowned AVAs, assuring that every vintage represents the very best of Napa Cellars—and the Napa 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.*

## 2015 NAPA VALLEY CHARDONNAY



### VINEYARD

Grapes for the 2015 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 aged for eight months in French oak barrels, 36% new.

### WINEMAKER NOTES

The Napa Cellars 2015 Chardonnay displays the classic Napa Valley Chardonnay characteristics indicative of this region. Aromas of baked apple, ripe pear, caramel and light toffee excite the senses. Flavors of baked apple/pear torte, toasted pastry, lingering caramelized, honeyed finish with crème brûlée notes. This Chardonnay exhibits good viscosity and roundness in palate yields to balanced acidity in the finish. 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.

WINE INFORMATION		
APPELLATION: Napa Valley	COMPOSITION: 100% Chardonnay	
AGING: 8 Months in 100% French Oak barrels, 36% New		
ALCOHOL: 14.2%	T.A.: 0.54 g / 100ml	PH: 3.55
HARVEST DATE: August 24 – September 18, 2015		RELEASE DATE: September 2017