

APPELLATION: Napa Valley

COMPOSITION: 100% Chardonnay

AGING: 9 months, 24% new oak
(100% French)

ALCOHOL: 13.9%

T.A.: 0.52 g / 100ml

PH: 3.50

HARVEST DATE:
August 24 – September 21, 2020

RELEASE DATE: September 2021

FORMATS: 375 ml (screw cap)
and 750 ml

CASES: 1,000 (375ml, 12-pack cases)
7,000 (750ml, 12-pack cases)

With more than 40 years of winemaking heritage in California's most fabled wine region, Napa Cellars embodies the classic, unmistakable style of Napa Valley. Veteran winemaker Joe Shirley crafts our wines from estate vineyards and coveted partner sites throughout Napa's most revered sub-appellations. Meticulous care in the vineyard, coupled with gentle winemaking techniques, ensures our wines reflect the quality and richness of Napa Valley's terroir.

VINEYARDS

Grapes for the 2020 Napa Cellars Chardonnay were selected from vineyards in south Napa Valley, St Helena, and Santa Barbara. The proximity of these vineyards to the fog and breeze from San Francisco, Marin Bay, and the Central Coast creates a cooler climate 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 flavor.

HARVEST

The 2020 growing season started with a warm, dry winter with no typical rain or cold weather until the end of March. Overall rainfall was 50% of normal. The mild winter and spring translated to an early start. Our Chardonnay harvest started on August 24th and was completed by September 21st. The vineyards included in this vintage produced fantastic wines, typical of a low yielding vintage.

WINEMAKING

Chardonnay grapes are carefully hand-picked, harvested and crushed. Fermented and aged in 100% French oak barrels, 24% of which were new, this wine completes 88% malolactic fermentation and undergoes lees stirring for five months.

WINEMAKER NOTES

Aromas of fresh apple, caramel, crème fraîche, orange peel, and white peach. A soft mouthfeel supports flavors of ripe pears with hints of apricots. Balanced, persistent acidity with a dry finish pulls together this well balanced, full-bodied Chardonnay. This is the perfect wine to pair with an asiago or gouda cheese plate drizzled with local honey and almond halves.

A TRUE NAPA VALLEY CLASSIC SINCE 1976

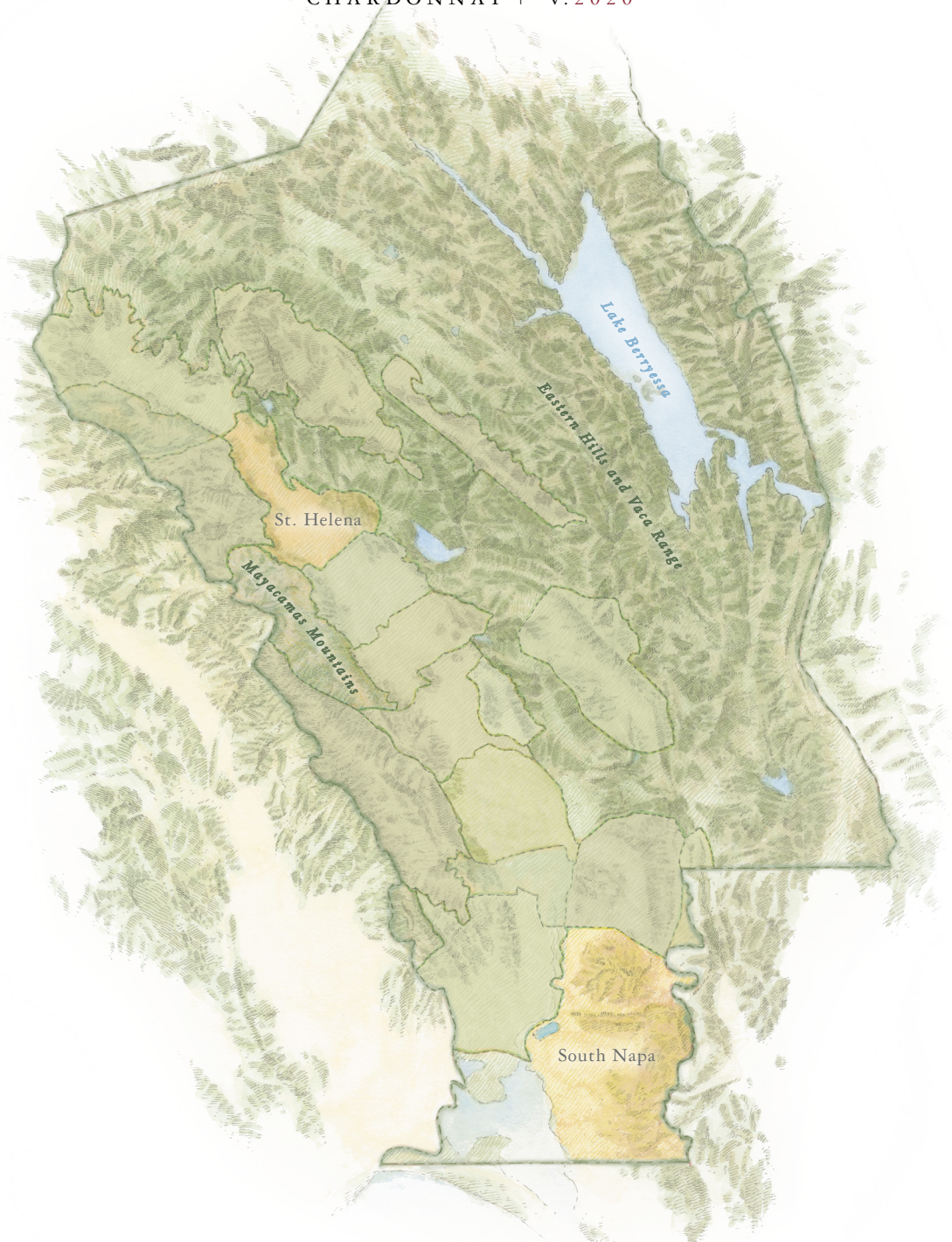
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NAPA VALLEY VINEYARD SOURCING
CHARDONNAY | v. 2020



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