

Estd.  1976

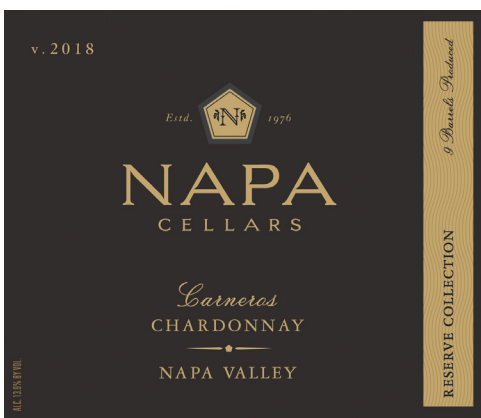
# NAPA

CELLARS

*Carneros*  
CHARDONNAY

NAPA VALLEY

v. 2018



*Napa Cellars wines embody the classic style of Napa Valley: ripe, rich and balanced. We source from both from our own vineyards and those of revered growers across the Napa Valley and its sub-appellations, ensuring our wines represent the very best in each vintage. Our Reserve Collection wines are limited production, 100% varietally pure and capture the essence of the appellations from which they hail.*

#### VINEYARD

The grapes for the 2018 Reserve Chardonnay come from the southern end of Napa Valley and Carneros. The thinner soils and cooler climates of these sites create ideal conditions for Chardonnay, providing the fruit with an extended ripening period, which creates greater complexity in the finished wine.

#### WINEMAKING

The 2018 growing season was near-perfect, from start to finish, and the long growing season allowed grapes to fully develop in flavor and complexity. The wine was fermented in barrel with native yeast and underwent batonnage to enhance the flavors, aromas and texture. The wine aged 14 months in French oak, 28% of which was new, before bottling.

#### WINEMAKER NOTES

The Napa Cellars 2018 Reserve Collection Chardonnay is a brilliant, pale gold in the glass. Complex aromas of dried flowers, chamomile, fresh apple, wet stone, gooseberry, caramel and winter spice are followed by flavors of tart Granny Smith apple, lemon curd and crème fraîche, all complemented by a bright acidity and crème brûlée flavors on the long, lingering finish.

APPELLATION: Carneros, Napa Valley

COMPOSITION: 100% Chardonnay

AGING: 14 months in French oak, 28% new

ALCOHOL: 13.9%

T.A.: 0.5 g / 100ml

PH: 3.45

HARVEST DATE: September 24–October 1, 2018

RELEASE DATE: January 2020

CASES: 734 (6-pack cases)



A TRUE NAPA VALLEY CLASSIC SINCE 1976