



2016 UNFILTERED CHARDONNAY



VINEYARD

We source our Chardonnay grapes primarily from Carneros, with a smaller amount coming from the Rutherford AVA. Carneros is marked by well-drained soils and rolling hills that border the San Pablo Bay. Sea breezes from the nearby bay, combined with morning and afternoon fog, keep temperatures cool and consistent. As a result, the area supports a long growing season, which allows grapes to achieve even and optimal ripeness—leading to wines of exceptional length and freshness. Rutherford, located in the heart of Napa Valley, is characterized by warmer days and richer soils. Rutherford fruit brings volume and body to the blend.

VINTAGE CONDITIONS

2016 is a great vintage, driven by elegance and concentration. The growing season started early, as moderate conditions in July and August prompted the fruits' steady development. By the end of August—thanks to several warm days—the grapes achieved the perfect aromatic and phenolic ripeness. Devoid of excess sugar, the fruit produced wine that was concentrated and deep, while also bright and fresh.

VINIFICATION

Our 2016 Unfiltered Chardonnay was 100% barrel fermented, using indigenous yeasts. The wine was aged for a total of 12 months in French oak barrels, 24% of which were new. During maturation, every barrel lot was tasted biweekly and hand-stirred only when needed to re-suspend the sediment. This technique protects the wine naturally from oxidation and promotes added complexity. The individual lots were then blended and bottled unfiltered.

TASTING NOTES

Boasting vibrant aromas of tangerine blossom and wet stone, the 2016 Unfiltered Chardonnay is beautifully balanced with a pleasant crisp character. In the glass, it exhibits a light straw color with a faint green hue.

SERVING AND CELLARING

Enjoy at 50–55°F from 2018 to 2028.

HARVEST DATES

August 29 - September 16, 2016

COMPOSITION

100% Chardonnay

PH 3.4 **TA** 5.7 g/L **ALC** 14%

