



2016 KNIGHTS VALLEY CHARDONNAY



VINEYARD

Located north of Napa in Sonoma County, our Knights Valley vineyard was planted to Chardonnay exclusively in 1983. Newton has leased and managed the property for many years, and we have occasionally bottled single vineyard wines to showcase the site's unique character and quality. The vineyard is situated on steep, cool, North-facing slopes opposite of Mount St. Helena, whose ancient eruptions produced the area's well drained, deep red volcanic soils. Historically, this is the last Chardonnay we harvest. The wines are characterized by floral qualities, citrus fruit characters and a vibrant freshness. Now that the vineyard has been replanted with red varieties, the 2016 vintage is officially our last Knights Valley Chardonnay.

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

The winemaking is classically simple, something that is true for all our Chardonnays. Once the fruit reaches optimal maturity, it is hand-harvested at night, and whole-bunch pressed. The must is then transferred to oak barrels (35% new), where the cloudy juice undergoes natural fermentation. The wine then goes through a secondary malolactic fermentation, which preserves enough malic acid to sustain the Chardonnay's distinct fresh and bright qualities. Regular barrel stirring prevents oxidation, while building aromatic and textural complexity.

TASTING NOTES

The 2016 Knights Valley Chardonnay is an elegant expression of the varietal—exhibiting aromas of star anise, lime, jasmine, and chamomile. Juicy and crisp with a velvety mouthfeel, this wine would pair especially well with shellfish.

SERVING AND CELLARING

Enjoy at 50-55° F from 2018 to 2028

HARVEST DATES

September 14, 2016

COMPOSITION

100% Chardonnay

PH 3.29 **TA** 5.7 g/L **ALC** 14%

