

2010 Estate Oak Free Chardonnay Napa Valley



Winemaker's Notes:

The 2010 Chardonnay presents with a brilliant pale yellow hue, while opulent aromas of mango, white peach and nectarine overlay a hint of key lime and lemon zest. Flavors of cantelope and stonefruit carry through a long round even profile that is vibrant and lightly crisp. This is a fine and elegant wine. Enjoy!

Growing Season:

The season of 2010 presented us with lower than average temperatures and good rainfall. It was a very mild to being quite cool summers, allowing even and steady fruit ripening. August had excellent temperatures, accelerating maturation with a brief hot spell. The mild summer resulted in a long hang-time for the fruit yielding tremendous flavor intensity and development.

After achieving the desired flavors on the vine, the Chardonnay was harvested in the cool morning hours in an effort to preserve the delicate flavors. The fruit was received in the cellar, where the grapes were pressed to tank and immediately chilled and settled prior to fermentation. All fermentation was completed in stainless steel tanks at cool temperatures to maintain and enhance the natural flavors.

Appellation: Napa Valley

pH: 3.53

Total Acidity: 6.0 g/L

Residual Sugar: <0.2%

Wine Alcohol: 13.6%