

2018 NAPA VALLEY ESTATE OAK FREE CHARDONNAY

St. Supéry Estate Vineyards and Winery is a 100% Estate Grown, sustainably farmed winery located in the renowned Rutherford growing region in the heart of Napa Valley. Committed to producing the highest quality estate wines without compromise, we focus on sustainable winery and farming operations to protect the land and environment for future generations. Our Napa Valley Estate collection includes Sauvignon Blanc, Cabernet Sauvignon, Oak Free Chardonnay, Rosé and Moscato. These wines are balanced and showcase bright, fruit-forward flavors.

WINEMAKER'S NOTES In the glass, the wine presents a bright, light-yellow straw color with hints of green. Rich tropical aromas combine with apricot, peach and a hint of kiwi. Apricot continues through the palate with ripe nectarine and mandarin orange flavors that are highlighted by lemon zest on the finish, creating a balanced and crisp Chardonnay.

VINTAGE 2018 The 2018 growing season started with a relatively mild winter and spring. There was decent rain in early and mid-January, almost none in February, and a fair amount in March and April which filled our lakes and kicked off the growing season. July was warm and August saw markedly cooler temperatures absent of heat spikes, followed by ideal weather in September and October. There was a little rain in early October, but warm weather and dry breezes followed, allowing the grapes to hang on the vines longer and further develop their flavors. Harvest continued through November because of the ideal weather enabling the fruit to stay on the vine with no pressure from Mother Nature. The quality of the fruit was terrific, and the resulting wines show tremendous promise.

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. Four percent of the blend was put through secondary malolactic fermentation to enhance complexity. The wine was kept on yeast lees for 4 months and stirred once a week to broaden the pallet feel.



APPELLATION

Napa Valley

PH

3.37

ALCOHOL

13.5%

VINEYARD

Dollarhide Estate Vineyard

T. ACIDITY

6.3 g/L

HARVEST DATES

September 8 - 11, 2018

VARIETY/BLEND

100% Chardonnay

RESIDUAL SUGAR

<0.2%

BOTTLING DATE

January 23rd and 24th, 2019



ESTATE GROWN + SUSTAINABLY FARMED + CERTIFIED NAPA GREEN

ST. SUPÉRY ESTATE VINEYARDS & WINERY

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