

## 2015 Estate Oak Free Chardonnay Napa Valley



### *Winemaker's Notes:*

Rich tropical aromas of cantaloupe and pear combine with kiwi fruit to create a vibrant, bright, clean, crisp finish. Hints of Asian pear, honeydew melon, nectarine, and orange marmalade infuse it with exotic flavors, while brilliant shades of pale yellow make it pleasing to the eye and the palate.

### *Growing Season:*

Despite good rainfall in December of 2014, January and February of 2015 brought warm, spring-like daytime temperatures, but with minimal precipitation. Little rain was recorded in March and April, and the temperatures cooled, slowly drawing out the setting of the fruit over three weeks. May stayed warm, and we experienced significant hot spells in June, July, and August. At St. Supéry, we grow all of our own grapes, so we can make the best farming decisions possible in our vineyards under these warm conditions. Harvest kicked off on August 6, 2015, and while the yields were light, the quality of our fruit was terrific. The resulting wine is lush and exuberant.

### *Winemaking:*

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. Nine 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 palate feel.

<b>Appellation</b>	Napa Valley
<b>Vineyard</b>	Dollarhide Estate Vineyard
<b>Oak Maturation</b>	None
<b>Malolactic Fermentation</b>	9%
<b>pH</b>	3.50
<b>T. Acidity</b>	6.2 g/L
<b>Residual Sugar</b>	<0.2%
<b>Alcohol</b>	13.5%
<b>Harvest Dates</b>	August 25-26, 2015
<b>Bottling Date</b>	March 9 and 10, 2016
<b>Case Production</b>	2,919 Cases
<b>Suggested Retail Price</b>	\$25.00