



*2018 Chardonnay, Napa Valley*

**Appellation:** Napa Valley

**Vineyard:** The Corotto Vineyard

**Varietal:** 100% Chardonnay

**Fermentation:** Our Chardonnay is whole berry pressed and then cold-soaked for 24 hours. Omitting malolactic fermentation, 50% classic stainless steel tank fermented, 30% fermented in a Concrete tank, or “egg,” and 20% barrel fermentation. Lees are hand stirred for one month.

**Cooperage:** Aged 10 months in 30% concrete, 30% in oak (15% new), and 40% in stainless steel

**Alcohol:** 14.2%

**Production:** 585 Cases

**Tasting Note:** A refreshing chardonnay that expresses notes of butterscotch and toasted marshmallow on the nose alongside notes of bright green apple and Meyer lemon zest on the palate. It has balanced acidity that is married perfectly with a beautiful mineral finish due to the time the grapes spend aging in concrete.