



2021 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 50% concrete, 30% in oak (20% new) and 20% in stainless steel

Alcohol: 14.2%

Production: 218 Cases

Tasting Note: Our crave-able Chardonnay comes from the Carneros region, bathed in subtle marine fog that coolly arrives from the Bay. The berries are perfectly round and firm, with satiny skins and a promise of pleasures to unfold. The aromatics are subtle, yet undeniable, with a medley of crisp apples, juicy Asian pear and light citrus framed by toasted meringue, custard and fresh coconut. Bright acidity adds a key dimension and delineation of flavors that leisurely linger on the palate. A perfect companion to a meal or a solo act, it will caress the palate and leave you in total sensory bliss.