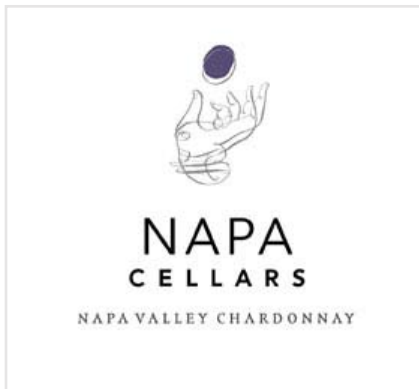




*Napa Cellars embodies the classic Napa Valley style - ripe, rich, balanced and collectible. At Napa Cellars, we have the great fortune of being able to pick and choose the finest fruit from many of Napa's renowned AVAs, assuring that every vintage represents the very best of Napa Cellars—and the Napa Valley. We offer nine award-winning varietals blended by skilled winemaker Joe Shirley, each of them offering tremendous quality, value, and consistency vintage to vintage.*

2010  
CHARDONNAY  
NAPA VALLEY



VINEYARD

The fruit for our 2010 Napa Cellars Chardonnay was sourced from select vineyards in prime Chardonnay locations including South Napa and Carneros. The cool weather influences in the southern part of the valley enabled an extended growing season. The resulting wine has wonderful, bright fruit flavors and crisp acidity—characteristics of a rich, ripe, classic Chardonnay.

WINEMAKING

After the grapes were harvested and crushed, a quarter of the juice was cold fermented in stainless steel tanks while the balance was put into small French oak barrels. The wine was then put through malolactic fermentation and aged in barrel for a total of 7 months.

WINEMAKER NOTES

“Rich, buttery, spicy and toasty, this Chardonnay boasts beautiful aromas that conjure scents of home-baked apple crisp. The flavors are lush with ripe pear, apple and a touch of tropical pineapple and guava. The wine is delicately balanced with a long and sweet toffee finish.” -Joe Shirley, Winemaker

WINE INFORMATION		
Composition: <i>100% Chardonnay</i>		
Oak: <i>7 months, 98% French oak (36% new)</i>		
Alcohol: <i>14-15%</i>	T.A.: <i>0.55g/100ml</i>	pH: <i>3.52</i>
Harvest Date: <i>October 4-27, 2010</i>		Release Date: <i>June 2011</i>
Cases: <i>35,000</i>		