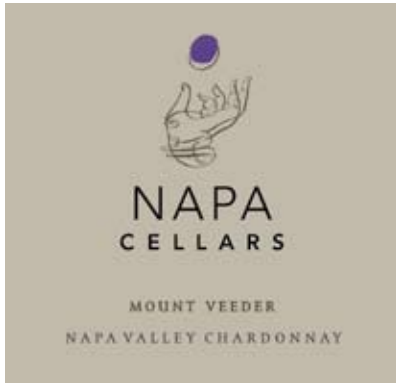




Napa Cellars embodies the classic Napa Valley style - ripe, rich, balanced and collectible. At Napa Cellars, we have the great fortune of being able to pick and choose the finest fruit from many of Napa's renowned AVAs, assuring that every vintage represents the very best of Napa Cellars—and the Napa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

2009
MOUNT VEEDER
NAPA VALLEY
CHARDONNAY



VINEYARD

At just five square miles, Mount Veeder is said to be the smallest and arguably one of the most unique appellations in Napa Valley. With its steep slopes, thin soils, and labor-intensive viticulture, Mt. Veeder is challenging to say the least. These stressful conditions, however, are exactly what create the distinct, multidimensional flavors we admire so much in these renowned mountain-grown grapes.

WINEMAKING

The fruit for this Chardonnay is hand-picked exclusively from our estate vineyard atop Mt. Veeder. The grapes were crushed, pressed, fermented, and left on the lees for six months in 100% French oak barrels. Next, the wine was racked off of the lees and then returned to barrel where it spent three more months integrating before bottling. Consequently, this wine developed the character and complexity that are hallmarks of the sur lie technique.

WINEMAKER NOTES

"I enjoy this Mt. Veeder fruit not only because of the beautiful view the vineyard affords above the fog, but more important because the site has such an impact on the finished wine. Aromas of crème brûlée, honey and clean linen lead into opulent flavors of pear and golden apple pie. This approachable, layered wine showcases Mt. Veeder's hallmark characteristics of minerality and bright acidity that carry through to a lingering finish of toast, toffee, and caramel." -Joe Shirley

WINE INFORMATION		
Composition: <i>100% Chardonnay</i>		
Oak: <i>9 months, 100% French oak (50% new, 50% one year old)</i>		
Alcohol: <i>13.9%</i>	T.A.: <i>0.58g/100ml</i>	pH: <i>3.60</i>
Harvest Date: <i>September 15 & 19, 2009</i>		Release Date: <i>September 20-10</i>
Cases: <i>675</i>		