



NAPA
CELLARS

2007 CHARDONNAY NAPA VALLEY

VINEYARD INFORMATION

Most of the fruit for the 2007 Napa Cellars Chardonnay was sourced from South Napa where the grape thrives due to the mild temperatures. On any given summer day, the temperatures in the southern end of the Napa Valley can be ten to fifteen degrees cooler than those up valley. This difference allows the grape clusters to ripen evenly and hang on the vine for an extended period of time. Additionally, in 2007, we were able to source about 19% of the fruit from the famed Hudson Vineyard.

WINEMAKING

Chardonnay likes a long cold fermentation, and that's exactly what winemaker Joe Shirley did when making this wine. After the grapes were harvested and crushed, about 1/4 of the juice was cold fermented in stainless steel tanks, while the other 3/4 was put into small oak barrels. The wine was then allowed to go through malolactic fermentation and aged an additional 7 months in a combination of French and American oak.

WINEMAKER NOTES

The Napa Cellars 2007 Chardonnay opens with an assortment of rich aromas; melons and granny smith apples mingle with clove spiced oak and coconut. The palate showcases huge fruit flavors balanced by a layer of citrus acidity accentuating the long, polished finish. Consider pairing this beautiful round wine with Chicken Pasta Primavera.



HARVEST DETAILS

Date: August 23rd - October 3rd, 2007
Varietal: 100% Chardonnay
T.A. at Harvest: .75g/100ml
pH at Harvest: 3.45

WINE INFORMATION

Alcohol: 14.25%
T.A.: .52g/100ml
pH: 3.53
Oak: 87% French Oak, 13% American
Cases: 20,000
Release Date: June 2008