



NAPA  
CELLARS

## 2008 CHARDONNAY NAPA VALLEY

### VINEYARD INFORMATION

Most of the fruit for the 2008 Napa Cellars Chardonnay was sourced from South Napa where the grape thrives due to the mild temperatures. Additionally, in 2008, we were able to source about 20% of the fruit from the Hudson Ranch in the Oak Knoll appellation. 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.

### 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 fermented in small oak barrels. The wine was then allowed to go through malolactic fermentation and aged an additional 7 months in 100% French Oak.

### WINEMAKER NOTES

The Napa Cellars 2008 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: Sept. 4th - October 2<sup>nd</sup>, 2008  
Varietal: 100% Chardonnay  
T.A. at Harvest: .71g/100ml  
pH at Harvest: 3.56

### WINE INFORMATION

Alcohol: 14.45%  
T.A.: .59g/100ml  
pH: 3.60  
Oak: 100% French Oak, 1/3 New  
Cases: 24,500  
Release Date: June 2009