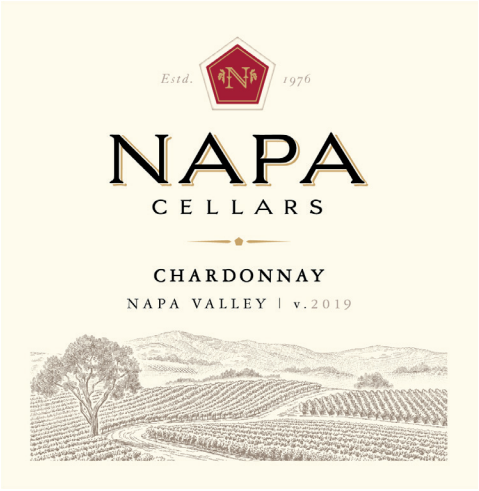
Estd. 1976

NAPA CELLARS

CHARDONNAY

NAPA VALLEY | v.2019



With more than 40 years of winemaking heritage in California's most fabled wine region, Napa Cellars embodies the classic, unmistakable style of Napa Valley. Veteran winemaker Joe Shirley crafts our wines from estate vineyards and coveted partner sites throughout Napa's most revered sub-appellations. Meticulous care in the vineyard, coupled with gentle winemaking techniques, ensures our wines reflect the quality and richness of Napa Valley's terroir.

APPELLATION: Napa Valley

COMPOSITION: 100% Chardonnay

AGING: 7 months, 32% new oak (100% French)

ALCOHOL: 13.9%

T.A.: 0.52 g / 100ml

PH: 3.53

HARVEST DATE:
September 19 – October 3, 2019

RELEASE DATE: September 2020

FORMATS: 375 ml (screw cap) and 750 ml

CASES: 2,000 (375ml, 12-pack cases)
6,956 (750ml, 12-pack cases)

VINEYARDS

Grapes for the 2019 Napa Cellars Chardonnay were selected from vineyards in renowned Chardonnay locations including south Napa Valley and Carneros. The proximity of these vineyards to the fog and breeze from San Francisco and Marin Bay creates a cooler climate, which is ideal for growing Chardonnay. These coastal effects also allow for a longer growing season, giving the fruit more time on the vine and helping produce energetic acidity and flavorful fruit.

CLONAL SELECTION

Dijon (76, 95, 96, 809)
Historic Napa Valley Clones (Wente, Robert Young 17)

HARVEST

The 2019 growing season offered superlative growing conditions with abundant rain continuing into late spring. Plenty of sunshine and moderate temperatures throughout the spring and summer led up to a harvest with great crop quality.

WINEMAKING

At Napa Cellars, the Chardonnay grapes are carefully hand-picked, harvested and crushed. Fermented and aged in 100% French oak barrels, 32% of which were new, this wine completes 88% malolactic fermentation and undergoes lees stirring for seven months.

WINEMAKER NOTES

The Napa Cellars 2019 Chardonnay displays classic Napa Valley Chardonnay characteristics indicative of this region. Aromas of D'anjou pear, crème fraiche, lemon rind, coconut and soft jasmine floral notes with light, nutty toasted caramel and toffee excite the senses. A soft mouthfeel supports flavors of Fuji apple, pineapple, apricot, kumquat and notes of honeydew melon. A nice, round creamy texture leads into a long finish with refreshing, persistent acidity that pulls together this well balanced, full-bodied Chardonnay. This is the perfect wine to pair with a Camembert French cheese plate drizzled with local honey and almond halves, or with panna cotta topped with fresh berries for dessert.

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VINEYARD SOURCING

CHARDONNAY | v.2019



○ OWNED VINEYARD

⬟ GROWER PARTNER

A TRUE NAPA VALLEY CLASSIC SINCE 1976

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