



APPELLATION: Napa Valley

COMPOSITION: 100% Chardonnay

AGING: 8 months, 24% new oak
(99% French, 1% American)

ALCOHOL: 14.1%

T.A.: 0.51 g / 100ml

PH: 3.72

HARVEST DATE:
September 7–October 6, 2017

RELEASE DATE: March 2019

CASES: 13,500 (12-pack cases)

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.

VINEYARD

Grapes for the 2017 Napa Cellars Chardonnay were selected from vineyards in renowned Chardonnay locations including south Napa Valley, Oak Knoll 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 and 15)

HARVEST

The 2017 growing season offered superlative growing conditions with abundant rain at the beginning of the year. Harvest brought lower yields with fruit of excellent quality.

WINEMAKING

At Napa Cellars, the Chardonnay grapes are carefully hand-picked, harvested and crushed. The wine is then fermented and undergoes 100% malolactic fermentation. The Chardonnay is then aged for eight months in French oak barrels, 24% new.

WINEMAKER NOTES

The Napa Cellars 2017 Chardonnay displays classic Napa Valley Chardonnay characteristics indicative of this region. Aromas of baked apple, ripe Bosc pear, crème brûlée and lemon curd excite the senses. A soft mouthfeel supports flavors of green apple flavors with orange zest and almond pastry balanced with late, crisp acidity pulling 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.

A TRUE NAPA VALLEY CLASSIC SINCE 1976

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Estd.  1976

NAPA

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VINEYARD SOURCING
CHARDONNAY | v. 2017



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