



2023
CHARDONNAY - NAPA VALLEY
HANDMADE

VINTAGE

The winter of 2022-2023 saw record rainfall, ending years of drought conditions in Napa County. With below average temperatures in winter and spring, budbreak was significantly delayed. Continued cool weather through summer led to harvest beginning 2 weeks later than average. This gave the grapes ample time to hang on the vine which helped develop full flavors while maintaining vibrant acidity.

VINEYARDS & WINEMAKING

Our Handmade Chardonnay is made from fruit from Carneros. This wine shows the clarity and structure typical of this cooler climate site. The juice was fermented with cultured yeast and aged in French oak barrels (50% new) for 18 months. 100% malolactic fermentation and monthly bâtonnage brought additional richness and complexity to the palate.

TASTING

Our 2023 Handmade Chardonnay is a medium-bodied wine opening with honeydew melon, peach, jasmine, nutmeg and lightly toasted oak. Creamy stone-fruit characters on the palate are highlighted by notes of orange blossom, sweet vanilla, and caramel. The richness of this wine makes it a delicious match for halibut in butter sauce, triple brie cheese, or crab cakes.

STATISTICS

APPELLATION	Napa Valley	ALCOHOL	15.3%
VINEYARD	Carneros Ranch, Block 4	TA	5.2 g/L
COMPOSITION	100% Chardonnay	pH	3.81
AGING	Sur lie aged for 18 months in French oak, 50% new	BOTTLING DATE	July 23, 2023
		PRODUCTION	88 cases