



2018 FAMILY SELECT CHARDONNAY NAPA VALLEY

WINEMAKER NOTES

Our 2018 Family Select Chardonnay is sourced from sustainably-farmed vineyards in the Oak Knoll District and Carneros, two appellations in the southern regions of Napa Valley. Blending grapes from these cool-climate AVAs gives our Chardonnay a broad spectrum of aromas and flavors. The 2018 balances exuberant flavors of pineapple, mango and Gala apple with robust notes of toasted marshmallow, crème brulee and vanilla extract. Fermented and aged in small oak barrels - mostly French - the wine exhibits lovely overtones of toasted oak and cinnamon spice, and its texture is creamy and rich due to twice-a-week lees stirring. This is a mouth-filling, full-bodied Chardonnay that would make an ideal companion to simply-prepared shellfish such as lobster or crab, cream-based soups and ripe Camembert cheese; its rich profile can even stand up to steak with a silky Béarnaise sauce.

ALL THE FACTS

Appellation: *Napa Valley*

Varietal: *100% Chardonnay*

Cases Produced: *1275*

Aging: *7 months in French (94%) and American (6%) oak barrels*

Suggested Retail Price: *\$36*

Enjoyability: *Drink now through 2022 for optimal enjoyment.*

ON THE VINE

2018 brought a long, steady and near-ideal growing season to Napa Valley. Bud break began in late February/early March followed by an extended flowering period in May/June that yielded uniform grape clusters. The summer continued with typical warm temperatures but no significant heat spikes. Harvest was later than in recent years, accompanied by mild weather through September and October that allowed grapes to be picked at optimum ripeness and flavor. Napa winemakers agreed that 2018 was one of the least eventful and finest growing seasons they'd witnessed, yielding wines of intensity, concentration and balance.