



APPELLATION: Napa Valley

COMPOSITION: 100% Chardonnay

AGING: 8 months, 26% new oak  
(100% French)

ALCOHOL: 13.9%

T.A.: 0.49 g / 100ml

PH: 3.55

HARVEST DATE:  
September 1 – October 24, 2018

RELEASE DATE: June 2020

CASES: 33,700 (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.*

#### VINEYARDS

Grapes for the 2018 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 2018 growing season offered superlative growing conditions with abundant rain at the beginning of the year. 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, 26% of which were new, this wine completes 97% malolactic fermentation and undergoes lees stirring for five months.

#### WINEMAKER NOTES

The Napa Cellars 2018 Chardonnay displays classic Napa Valley Chardonnay characteristics indicative of this region. Aromas of fresh Fuji apple, lemon curd, guava, white peach and crème fraîche with light toasted graham cracker pie crust excite the senses. A soft mouthfeel supports flavors of guava, pineapple, Braeburn apple and Bosc pear that leads into a long finish of mild toasted oak and crème brûlée. Balanced, persistent acidity with a nice oily texture and a dry finish 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.

A TRUE NAPA VALLEY CLASSIC SINCE 1976

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Estd.  1976

# NAPA

CELLARS

VINEYARD SOURCING  
CHARDONNAY | v. 2018



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