



APPELLATION: Napa County

COMPOSITION: 100% Chardonnay

AGING: 8 months, 21% new oak

(100% French)

ALCOHOL: 14.1%

T.A.: 0.56 g / 100ml

PH: 3.60

HARVEST DATE:

September 1 – October 7, 2021

RELEASE DATE: August 2022

FORMATS: 750 ml

CASES: 25,500 (750ml, 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. Veteran winemaker Joe Shirley crafts our wines from estate vineyards and coveted partner sites. Meticulous care in the vineyard, coupled with gentle winemaking techniques, ensures our wines reflect the quality and richness of the vineyard's terroir.

## VINEYARDS

Grapes for the 2021 Napa Cellars Chardonnay were selected primarily from vineyards in Napa Valley with a portion from nearby Clarksburg AVA. The climates in these areas of California provide ideal conditions for growing Chardonnay. The proximity of Napa's vineyards to the fog and breeze from San Francisco and Marin Bay creates a mild, Mediterranean climate. Similarly, the climate in Clarksburg features warm days tempered by cool maritime winds and fog, which move inland from San Francisco Bay. These conditions help produce Chardonnay with full-bodied flavors balanced by minerality and energetic acidity.

## HARVEST

The 2021 growing season started with a cold and drizzly January, followed by a warmer February. An overall mild winter and spring translated to an early start to harvest. Our Chardonnay harvest started on September 1 and was completed by October 7.

## WINEMAKING

Chardonnay grapes are carefully hand-picked, harvested and crushed. Fermented and aged in 100% French oak barrels, 21% of which were new, this wine completes malolactic fermentation and undergoes lees stirring for five months.

## WINEMAKER NOTES

Aromas of fresh apple, mandarin, butterscotch, honey, and vanilla. A soft mouthfeel supports flavors of ripe pears with hints of lemon zest. Balanced, medium acidity with a creamy finish pulls together this well balanced, full-bodied Chardonnay. This is the perfect wine to pair with a brie or gouda cheese plate drizzled with local honey and hazelnut.