



#### **2012 GRAND RESERVE CHARDONNAY**

The 2012 Chardonnay is sourced from two Napa vineyards; a warmer site close to the Celani Estate in Yountville and a cooler climate site in Carneros. The 2012 growing season was one of the best years the valley has seen in 20+ years. The near perfect weather conditions produced some amazing fruit. After harvesting, grapes were whole-cluster pressed, and fermented in 40% new French oak barrels and aged sur-tees for 11 months. The non-new oak portion was aged and fermented in a concrete egg-shaped vessel. Malolactic fermentation was stopped in order to retain as much of the grape's natural acidity as possible. The wine is very expressive in the glass, where varietal character is conveyed through aromas of lemon curd, honeysuckle, kiwi, Fuji apple, creamy pineapple and toasted bread. The flavors are plush, oily, and concentrated but with an underlying crispness. Mountain apples and ripe stone fruit lead the path towards a lengthy citrusy finish. The 2012 Chardonnay will drink beautifully over the next 10 years.

856 cases produced