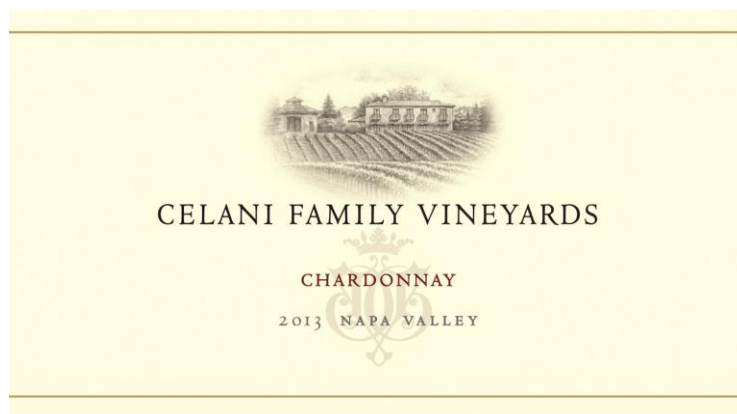




## CELANI FAMILY VINEYARDS

**Chardonnay**  
**Napa Valley**  
**2013**



The 2013 Chardonnay was sourced from the famous Hudson Vineyard – a cooler climate site in Carneros. 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 inhibited in order to retain as much of the grape's natural acidity as possible. The aromas are very expressive and exotic with pineapple, Bosc pear skin, white strawberry, peaches with cream, powdered quartz, green tea and white flowers. The entry is rich with plush Chardonnay flavors, oily, and a creamy minerality. The beautifully balanced acidity frames the wines concentration and yields to a lengthy pleasant finish. The 2013 Celani Chardonnay will drink beautifully over the next 10 years.

Mark Herold - Winemaker