The 2015 Celani Chardonnay comes from the Hudson Vineyard in the Carneros AVA of Napa. After harvesting, grapes were whole-cluster pressed, and fermented in 40% new French oak barrels and sur-lees aged for 11 months. Malolactic fermentation was inhibited in order to retain as much of the natural wine acidity as possible. The result is a wine that is very expressive in the glass, where varietal character is conveyed through an enormous array of aromas with a core of Bosc pear skin, crisp Fuji apple, melon and white strawberries. Hints of lychee fruit, toasted bread, crushed granite, lemon rinds in cream, and toasted coconut add further dimension. The flavors are plush, oily, and concentrated but with an underlying crispness. Mountain apples with roasted hazel nuts lead the path towards a lengthy citrusy finish. The 2015 Celani Chardonnay will drink beautifully over the next 10 + years.

- Mark Herold
Winemaker