



The 2018 Chardonnay is made from Celani Family Vineyard's estate grown in the Oak Knoll District of Napa Valley. The Chardonnay was fermented on its own lees in 40% new French oak barrels with the remainder in self-stirring concrete eggs. Malolactic fermentation was inhibited in order to retain the natural grape acidity. The result is a wine exploding with aromas of crisp green apples, spring wildflowers, pineapple and kiwi fruit. As the wine opens, secondary aromas of tangerine peel, apple blossoms, beeswax and roasted almonds begin to emerge. The palate is simultaneously seamless and rich with a weight and viscosity that is balanced nicely by the intense yellow orchard fruit flavors. This delicious wine has a lasting finish with persisting, lively acidity.

- Mark Herold
Winemaker

2018 Chardonnay

Oak Knoll District

Celani Family Vineyards is a small, family owned vineyard, producing approximately 4,000 cases of wine annually. There are 17 planted acres on the 20 acre estate. The vineyard was originally planted in the late 90's to Merlot and Chardonnay vines. Because of the great success of our Tenacious Brand, the vineyard has since been grafted over to consist of Merlot and Cabernet Franc. As of the 2011 vintage of Tenacious, this wine is 100% estate grown.

