



David Arthur



VINEYARDS

2013 CHARDONNAY
NAPA VALLEY

We made a few changes in the 2013 vintage by pulling out one of the Chardonnay clones we found to be too overwhelming to the others in our blend. We also shifted more emphasis on the mountain fruit from Atlas Peak pushing the total to nearly half where it had been closer to 10-20% in the past. This added a lot to the subtle tannin structure in the wine as well as more depth to the palate. One of the driest years in recent times we were balancing the maturity of the fruit with the desire to hold on to the natural grape acids. The result is a more boldly focused wine, longer palate finish and more aging potential.

<i>HARVEST DATE:</i>	September 7th, 20th 2013
<i>BARREL PROGRAM:</i>	45% New French oak balance 2nd and 3rd use French oak
<i>BLEND:</i>	60% Clone-Dijon 76 (<i>Valley Floor-Oak Knoll District</i>) 40% Clone 17 (<i>Atlas Peak AVA</i>)
<i>WINE CHEMISTRY:</i>	Alc. v/v: 14.9% pH: 3.55 TA: 5.6 g/100ml
<i>BOTTLED:</i>	September 5, 2014
<i>CASES PRODUCED:</i>	618 cases
<i>RETAIL PRICE:</i>	\$50.00

TASTING NOTES:

A platinum-golden hue with greenish tints offers bright and illuminated aromas of citrus blossom, hints of jasmine and baked fruits of Asian pear and Golden Delicious apple, and white peach, followed by light hints of toasted hazelnut and toffee. The palate is richly textured and full throttle with layers of guava, honey dew melon, apricot and finish offers a subtle saline minerality. Best from 2015 to 2022