



David Arthur



VINEYARDS

2014 CHARDONNAY
NAPA VALLEY

We carried on a similar approach to the 2013 vintage using a mix of fruit sourcing from Atlas Peak and the Oak Knoll District although this year we pushed the wine through full malolactic fermentation. As we had more substantial acidity in the base wines. They aged ‘sur lie’ (on yeast) and without sulfur while being gently stirred (Batonnaged) to promote the secondary fermentation and richen the texture of the resulting wine.

HARVEST DATE: September 7th and 20th, 2014

BARREL PROGRAM: 45% new French oak,

BLEND: 59% Clone-Dijon 76 (*Valley Floor-Oak Knoll District*)
41% Clone 17 (*Atlas Peak AVA*)

WINE CHEMISTRY: Alc. v/v: 14.7%

BOTTLED: August 20th, 2015

CASES PRODUCED: 459 cases

RETAIL PRICE: \$50.00

TASTING NOTES:

A slight green-golden hue offers bright and illuminated aromas of kiwi, Asian pear and Golden Delicious apple, and white peach, citrus blossom followed by light hints of toasted almonds. The palate is soft/plush and full throttle with layers of citrus, candied apple, poached pear and finishes with a subtle minerality. Best from 2015 to 2021.