

David Arthur



VINEYARDS

2017 CHARDONNAY NAPA VALLEY



The grapes for this vibrant and expressive wine are grown in the Oak Knoll district of Napa Valley. This particular site tends to mature with lower sugars as well as higher acid which we prefer given the full malo-lactic fermentation. We whole cluster pressed the fruit and barrel fermented. This wine was aged sur lie in barrel for 11 months and was bottled 'unfiltered and unfined'.

HARVEST DATE: September 9th, 2017

BARREL PROGRAM: 40% new French oak

BLEND: 100% Clone-Dijon 76 (*Valley Floor-Oak Knoll District*)

WINE CHEMISTRY: Alc. v/v: 13.7%

BOTTLED: March 16th, 2017

CASES PRODUCED: 60 12-pack cases

RETAIL PRICE: \$75.00 per bottle

TASTING NOTES:

A pale golden straw color with light green tints offers aromas of ripe Bartlett pear, hints of peach and apple crisp as well as notes of Kaffir lime leaves, grilled pineapple and honeydew melon. The palate is soft and graceful finishing with flavors of star fruit, peach and white fig.

Best from 2018 to 2024