



2018 Chardonnay

Napa Valley

## Winemaker Notes from Joe Otos

This chard comes from a vineyard in the southern part of Napa Valley, bordering the Carneros. Marine influences help moderate the summer daytime temperatures, providing a cooler and longer growing season than elsewhere in the valley, preserving fruit profiles and acidity while attaining full ripeness.

The grapes are 100% clone 96, picked at 24.2 brix and whole-cluster pressed. The wine was then mostly barreled down, but we do keep a portion of it in tank, where we do a long cold ferment, and prevent secondary, malolactic fermentation from taking place in order to maintain crispness and balance in the final blend.



I chose to use all French oak, 30% new, from the Allier forest. The barrels were medium plus toasted to provide complex, toasted vanillin flavors. The barrel fermented portion is stirred regularly to keep the lies in suspension and provide body and depth.

Prior to bottling we work to bring out the perfect balance of fruit and lushness one would expect from a California Chard, but blend in some of the tank fermented portion to provide added acid, fresh fruit notes and floral components.

The resulting wine we feel is the best of both worlds. Rich and oaky, but lively and food friendly at the same time.