

2011 CHARDONNAY

Varietal Composition 100% Chardonnay Final Chemistry TA: 6.2g/L pH: 3.45 Alcohol: 14.3% Residual Sugar: 0.2%

Appellation Napa Valley **Bottled** September 18th, 2012

Cellaring 18 months in nuetral French oak Released April 15th, 2013

Production 120 cases **Price** \$42.00

Sensory Profile

Creamy texture with ripe apple, citrus, lemon curd/lemon rind, tangerine zest, and nutmeg spice. Intense and structured on the palate with mouthwatering minerality, lush mid-palate and bright refreshing acidity in the lingering finish.