

2020 Reserve Chardonnay Napa Valley



The 2020 Growing Season began with heavy rains which enriched the soil with an abundance of nutrients. Fruit set was on course during the spring, just in time for the brief heat spike in June and remaining summer warm weather. Harvest began in mid-August when only the finest fruit was harvested.

Our 2020 Reserve Chardonnay is from the Carneros appellation., With winds blowing in from the San Pablo Bay, Carneros temperatures are generally cooler and more moderate than regions further north, making it ideal for cultivating cool-loving Chardonnay grapes. Chardonnay is sourced from a single vineyard in the appellation, the family's newest estate property.

Food Pairing: This Reserve Chardonnay is a beautiful complement to an apple spinach salad, chicken piccata or (our favorite) lemon poundcake.

WINE DESCRIPTION

Aromas & Flavors: The 2020 Reserve Chardonnay opens with aromas of baked stone fruit and Manuka honey that lead into a palate of Crème Brûlée, baked apple streusel, crushed almond brittle, caramel, and underlying fresh citrus.

Blend: 100% Chardonnay

Aging: 10 months in French Oak

Aging Potential: Drink now and through 2031

TA/pH: 0.61 (g/100mL)/3.52

Alcohol: 14.5%