



David Arthur



VINEYARDS

2015 CHARDONNAY  
NAPA VALLEY

The 2015 vintage was a relatively low yielding and dryer vintage. We shifted to 100% Oak Knoll District fruit as it reaches maturity with lower sugars and higher acid levels. The harvest timing was similar as in 2014, although with smaller clusters and berries. We whole cluster pressed the fruit and barrel fermented as well as completed a full malo-lactic fermentation. After 11 months aged sur lie in barrel we opted to age further and bottle at 16 months *'unfiltered and unfined'*.

HARVEST DATE: September 7<sup>th</sup>, 2015

BARREL PROGRAM: 37% new French oak, balance 2<sup>nd</sup> and 3<sup>rd</sup> use French oak

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

WINE CHEMISTRY: Alc. v/v: 14.9%

BOTTLED: March 16<sup>th</sup>, 2017

CASES PRODUCED: 259 12-pack cases

RETAIL PRICE: \$75.00 per bottle

TASTING NOTES:

A bright golden hue with tints of green offers aromas of baked apple and pear followed by citrus blossom and white figs as well as subtle oak spice notes. The palate is rich and silky with moderate acidity that balances the texture while flavors of lightly roasted hazelnuts, peach and apricot stone fruit as well as candied citrus rind on the finish offer a layering fruit and spice to this vintage. Best from 2017 to 2023.