



David Arthur



VINEYARDS

2018 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.

HARVEST DATE: September 27th, 2018

BARREL PROGRAM: 32% new French oak

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

WINE CHEMISTRY: Alc. v/v: 13.7%

BOTTLED: August 16th, 2019

CASES PRODUCED: 238 12-pack cases

RETAIL PRICE: \$75.00 per bottle

TASTING NOTES:

A golden straw color offers fresh and bright aromas of apple-pear tart, white peach, citrus blossom and fig. The oak spice is subtle with notes of lightly toasted crème brûlée. The palate texture is crisp, rich and inviting giving way to flavors of star-fruit and kiwi.

Best from 2019 to 2026

