

TEXTBOOK



C H A R D O N N A Y - N A P A V A L L E Y

• H I G H L I G H T S •

- Hallmark Napa Valley provenance brings deep fruit, creamy texture and balanced acidity
- Exemplary viticultural practices provide beautiful clusters with excellent flavor and balanced maturity
- Classic winemaking, whole-cluster press, and modest new French oak barrels deliver delicious result

• V I N T A G E 2 0 1 3 •

Vintage 2013 followed the excellent 2012 and led to debates as to which vintage was “better”. Our sense is they are both very, very high quality; abundant sunshine, cool evenings and a dry harvest season. 2013 in Napa Valley showcases concentrated fruit, good mouth-feel and exotic aromatics, all within a balanced framework of crisp acidity. The even weather patterns in September allowed harvest to occur at a more relaxed pace, which is always good for high-quality winemaking.

• V I N E Y A R D S •

Our Napa Valley Chardonnay comes from two superb Napa Valley sites. The first is located in the Los Carneros AVA, near the cold San Pablo Bay and represents eighty percent of our release. Its long, cool season brings rich, tropical and stone fruit aromas and flavors. The second site represents twenty percent of the blend, is located near the Yountville Crossroads, and is over 25 years old. These rugged, older vines deliver a fraction of the yield of today’s more prolific clones, but what is offered is exceptional, offering texture and complexity.

Regional Composition: 100% Napa Valley AVA (Los Carneros AVA 80%, Yountville AVA 20%)

Varietal Composition: 100% Chardonnay (Clones 4, 17, 95) % New French Oak: 20% % Percent Malolactic: 40%

• F E R M E N T A T I O N A N D M A T U R A T I O N •

Hand-picked Chardonnay clusters were field-sorted into half-ton bins between September 20 and 29, then gravity-transferred into the press where a gentle whole cluster press cycle delivered a modest 155 gallons per ton. After settling, the juice was fermented in temperature-controlled stainless tanks and new French barrels. Ten months tank and new French barrel maturation along with several battonage series (lees stirring) and malo in many of the lots helped develop layered texture and its classic mouth-feel. A tad brighter than our 2012, our 2013 is creamy, balanced, and expresses this celebrated vintage perfectly.

TEXTBOOK Napa Valley Chardonnay shows bright, textured fruit, subtle new French oak and a creamy texture; all in balance with fragrant and floral pear, melon and mineral notes. We think it is a “textbook” example of this noble variety grown in these outstanding Napa Valley sub-appellations.

pH: 3.59 TA: 0.69 g/100mL Alcohol: 14% Suggested Retail Price: \$25.00

Jonathan & Susan Pey

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