



## **2017 Phoenix Vineyard Napa Valley Chardonnay**

This wine is a love letter to our new winery property—the Phoenix Vineyard—and an education in making Chardonnay.

The Phoenix Winery, which we purchased in 2017, came with a funky old hillside vineyard that just oozed character. Old Chardonnay vines were interspersed amongst the Cabernet and Merlot. Excited, we harvested the Chardonnay fruit and made four barrels of wine. We had never made wine from Chardonnay vines offering so much richness and texture, and the unusual character when the wine was young freaked us out and we removed the low-yielding old vines and replanted that section with a heritage selection of Cabernet. However the wine evolved...transformed...and we realized that it had a greatness that in our inexperience we hadn't recognized earlier in the life of the wine. We learned that once again, patience is more than just a virtue in winemaking, it is a necessity. To make a long story short, we now have a one-time offering of Chardonnay with incredible character and rich texture that will never be repeated again.

The fruit was very lightly whole-cluster-pressed and fermented in well-loved neutral barrels. To let the wine fully express itself we allowed all of it to go through malo-lactic fermentation. After ten months of barrel aging, the wine was bottled unfiltered.

The pH is 3.5, the TA is 5.4, and the alcohol is 13.1%. 95 cases produced.

### **The Vineyard**

Nestled at the base of Mt. Veeder, overlooking the Oak Knoll District of Napa Valley, the Phoenix Vineyard was an unexpected bonus that came with our winery. The old vines are a loving and funky assemblage of different, all mixed up. The ancient shale soil is unusual for Napa, only found in our Southwest corner of the valley, and makes finely structured wines with spicy characters and beautiful bright acidity.