



## 2019 Napa Valley Chardonnay, Linda Vista Vineyard

In 2011 we leased the old Chardonnay vineyard behind our house. The West Oak Knoll area where we live is one of the classic Chardonnay spots in Napa, going back to the 60s, when the climate here was considered too cool for full-bodied reds. The cool winds and clay soils here preserve zesty acidity and freshness, while the Napa sun provides richness and ripeness. Leasing the vineyard, taking it organic, and farming it ourselves gave us the control to feel comfortable producing a challenging and iconic variety like Chardonnay, where crafting “balance” means walking a razor’s edge in a genre with such iconic examples.

For complexity, completeness, and balance, we achieve a diversity of ripeness by using the traditional method of harvesting the fruit a number of different times during the ripening period. The earlier harvests contribute acidity and minerality, and the later harvests contribute flesh and richness. We whole-cluster press all of the grapes, then ferment and age the wine in seasoned French oak barrels, with only native yeast. No battonage (lees stirring) or racking. We allow two-fifths of the barrels to go through malo-lactic fermentation.

The moderate alcohol and mouthwatering acidity that is a trademark of that vineyard is very much present, balanced by a riper luscious creaminess.

The pH is 3.47 the TA is 6.5 g/l, and the alcohol is 12.5%. 1194 cases produced. CCOF Certified Organic grapes.

Golden Delicious apples, yellow peaches, musk melon, and honey on the nose and through to the palate, the medium acidity is balanced by pleasant fleshiness, finishing very clean with a hint of minerality. Refreshing and with moderate alcohol, this wine is all about pleasure, begging to be drunk up, with some oysters or a roast chicken and a big smile.

The vines were originally planted in 1989 by Beringer, and we’re proud to take our turn caring for them as the vineyard reaches a true maturity.