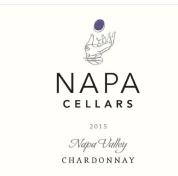


With more than 40 years of winemaking heritage in California's most fabled wine region, Napa Cellars embodies the classic, unmistakable style of Napa Valley. Veteran winemaker Joe Shirley crafts our wines from estate vineyards and coveted partner sites throughout Napa's most revered sub-appellations. Meticulous care in the vineyard, coupled with gentle winemaking techniques, ensures our wines reflect the quality and richness of Napa Valley's terroir.

VINEYARD

2015 NAPA VALLEY CHARDONNAY



We sourced our Chardonnay fruit from select from vineyards known for producing premium Chardonnay, including south Napa Valley and Oak Knoll. The cooling fog and breezes from the nearby San Pablo Bay creates cooler, more ideal conditions for growing Chardonnay. These coastal influences ensure a longer growing season, giving the fruit more time on the vine for optimal flavor development.

CLONAL SELECTION:

Dijon (76, 95, 96, 809) Historic Napa Valley clones (Wente, Robert Young 17 and 15)

HARVEST

The 2015 growing season in Napa Valley started out with unseasonably warm temperatures in late winter and early spring, which resulted in an early bud break and bloom. Overall, the vintage was defined by lower yields and high quality fruit.

WINEMAKING

Our fruit was hand-picked in the early morning hours and gently sorted and crushed. After pressing, the wine underwent partial indigenous fermentation and was aged for eight months in 100% French, tighter grained oak barrels, 36% of which were new.

WINEMAKER NOTES

Our 2015 Chardonnay embodies the classic Napa Valley Chardonnay stylebrimming with aromas of baked apple, ripe pear, caramel and toasted pastry. Silky and round on the palate, the wine's lingering honeyed finish shows soft crème brulée notes and nice acidity. This is the perfect wine to pair with a Camembert French cheese plate drizzled with local honey and almond halves, or with panna cotta topped with fresh berries for dessert.

WINE INFORMATION				
APPELLATION: Napa Valley	COMPOSITION: 100% C	COMPOSITION: 100% Chardonnay		
AGING: 8 months, 36% new (100% French)				
ALCOHOL: 14.2%	T.A. : 0.54 g / 100ml		PH: 3.55	
HARVEST DATE: August 24 – September 18, 2015		RELEASE DATE: September 2017		
CASES: 26,346 (12-pack cases)				