



2016 Gentleman Farmer Napa Valley Chardonnay

Flavor Profile

On the nose, bright lemon zest, grapefruit peel, and Mexican lime mix with spice notes of cinnamon and vanilla. The first impression on the palate is zesty citrus. The mid-palate hosts tart green apple, peach, and grilled pineapple. The finish shows notes of pastry cream, chamomile, dried apricot, and golden raisins. This complex Chardonnay also displays hints of a wet stone.

Style

The wine is full-bodied, but retains a bright acidity. Primary fruit aromas sing the melody with notes from a secondary fermentation and aging that provide the supporting harmonies. A portion of the wine was allowed to complete malolactic fermentation, lengthening the finish, and contributing secondary aromas of cream and meringue. The judicious use of new French oak gives an elegant weight and texture, as well as tertiary notes of a mix of baking spices.

Source

Our Chardonnay is sourced from a single vineyard in south Napa. It is located where cool climate, morning fog, and well-drained alluvial soils contribute to the high quality of this fruit.

Vintage: 2016

Appellation: Napa Valley

Cépage: 100% Chardonnay

Winemaker: Jason Moore

Production: 224 cases

Style: 50% new French oak, 75% malolactic fermentation

Release Date: January 19, 2018

Alcohol: 13.5%