



2013 Napa Valley Chardonnay Linda Vista Vineyard

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In 2011 we leased the 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 area was considered too cold for reds. The cool winds and clay soils here bring acidity and freshness, while the Napa sun gives flesh and ripeness. Leasing the vineyard and farming it ourselves gave us the control to feel comfortable making a challenging variety like Chardonnay, where crafting "balance" means walking the razor's edge between under-ripe and over-ripe.

This wine is 100 percent Chardonnay from the Linda Vista Vineyard. We whole-cluster pressed the grapes, settled in tank for 24 hours, then fermented and aged the wine in neutral barrels. To preserve the minerality we kept half the barrels unstirred, and for a touch of creaminess we stirred the other half of the barrels just once. Since the acidity was so high in 2013 we allowed two-fifths of the barrels to go through malo-lactic fermentation, something we've never done before with the Linda Vista wine. The wine was never racked, fined, or cold-stabilized, but since it is partially ML negative it was filtered before bottling.

The pH is 3.35, the TA is 7.2 g/l, and the alcohol is 12.9%. 1550 cases were made.

Showing green and yellow apples, peaches, melon, and honey on the nose and through to the palate, the high 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.