



### **2016 Napa Valley Chardonnay, Harms Vineyard**

Situated on a hillside above Napa's Dry Creek Road, the beautiful Harms Vineyard radiates wholesomeness and good vibes. Organically farmed for 25 years, and biodynamic for 20 years, the healthy soils and wise older vines produce deep and complex wines. We leased the vineyard in 2016, promising the owners that we would continue their careful and mindful organic farming tradition.

The wine is 100 percent Chardonnay.

It has ripe pear and apple as well as melon and tropical fruits. The wine from the vineyard is soft and fleshy, with rich ripe fruits and a natural opulence. It is a happy, pleasing Chardonnay, reflecting the long history of happiness on the property.

As we like to do with Chardonnay, the fruit was picked in two batches. The first batch, 80% of the wine, was harvested very early, to capture the high natural acidity and maintain a moderate alcohol level. The second harvest, 20% of the wine, was done a little bit later, to capture the richness and power of the vineyard site. The fruit from each harvest was lightly whole-cluster-pressed, settled for 24 hours, then barrel fermented. The wine went through 100% malolactic fermentation in 12 older neutral barrels and two new French oak barrels. It was given 11 months of barrel aging, with no topping or sulfur added until bottling. There was also no battonage — the wine rested undisturbed.

The pH is 3.77, the TA is 5.7, and the alcohol is 12.2%. 334 cases were made.