



## 2011 Napa Valley Chardonnay Linda Vista Vineyard

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 such a fine line between over and under ripe.

This wine is 100 percent Chardonnay from the Linda Vista Vineyard. The fruit was harvested at 23.7 brix on September 27, just before the freak September rainstorm that defined the 2011 vintage. The crop in 2011 was light, which was initially disappointing, but turned out to be fortuitous in such a cool year. The yields came in at 3.25 tons per acre.

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. We prevented malo-lactic fermentation. The wine was never racked, fined, or cold-stabilized, but since it is ML negative it was filtered before bottling.

The pH is 3.51, the TA is 7.89 g/l, and the alcohol is 13.5%. 850 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.

MATTHIASSEN