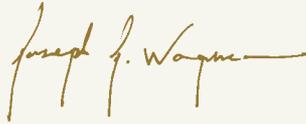


# NAPA VALLEY QUILT

“FOR NAPA VALLEY QUILT CHARDONNAY, WE LAYER COOL AND MODERATE CLIMATE VINEYARDS TO CREATE A BALANCED, YET CLASSIC STYLE. I WANT THE FRUITFUL NATURE OF THE PATCHWORK OF NAPA VALLEY TO SHINE. OUR PHILOSOPHY FOR QUILT HAS ACCOMPLISHED THAT GOAL.”



JOSEPH WAGNER, FIFTH GENERATION NAPA VALLEY WINEMAKER

## 2020 NAPA VALLEY CHARDONNAY

For this Chardonnay, we relied on vineyards from the Oak Knoll and Carneros Districts where the climate is distinctly cooler and foggier than the northern environs of Napa Valley. Carneros is a world unto itself. For one, much of the soil is sedimentary clay loam with heavy gravel due to the region's proximity to the mouth of the valley. This soil, combined with the chilling winds of the marine influence, yields a Chardonnay grape with impressive structure and a flinty minerality.

## 2020 GROWING SEASON

The winter weather in Napa was mild and very dry with rainfall that was 70-80% below normal. March brought very cold weather and rainfall that was abnormally low compared to previous years. However in May, several late spring storm systems brought rainfall to Napa that ranged from 120 to 130% above normal and replenished the dry soil. By the middle of May, very warm weather arrived and bloom and fruit set occurred rapidly across Napa Valley. Veraison started in mid to late July and due to the warm summer was completed by mid-August. We finished harvesting grapes in Napa County early October. The resulting wine has excellent color and great depth which is complemented by natural acidity.

## WINEMAKER NOTES

For our Napa Valley Quilt Chardonnay, the winemaking process begins when we call a pick. Regular visits and assessment of each block direct us to harvesting at the right moment. Our assessment consists of testing sugar levels, acidity and pH, but more importantly, waiting for phenolic/physiological maturity. We want autumn to have set in, with hard, brown seeds, copper canes, and yellowing of the canopy and a slight 'tan' to the golden clusters. This gives us the assurance that we will have no green tones in the wine and that this Chardonnay will be opulent and showy. Once in the cellar, we whole cluster light press in a bladder press. The free run juice settles for 48 hours at which point we rack off heavy lees and barrel-ferment the wine in 59 gallon French oak barrels (70% new) for 15 months. Fermentation can last 45 or more days in the cool cellar, lending weight to the wine with lees stirring during the extended fermentation. We then undergo 100% malolactic fermentation while still on lees to achieve additional creaminess and complexity. We delay sulfur additions as long as possible to maintain the characters that formed through each process and allow the wine to finish its aging with minimal racking.

## TASTING NOTES

**COLOR:** Pale straw yellow with golden hues.

**AROMATICS:** Honey crisp apple, juicy white peach, and Asian pear followed by notes of Meyer lemon zest.

**PALATE:** Lemon meringue pie, apricot, vanilla crème brûlée, and a hint of lightly toasted oak.

**STRUCTURE:** This is a classic Napa Valley Chardonnay with bright acidity, medium bodied, and a creamy finish. Elegantly layered with complexity and a lively finish.

## FOOD PAIRING

Mahi Mahi with grilled pineapple, seared scallops with a butternut squash puree, and roasted chicken with a rosemary based dry rub.

