

2018 TRIAL SERIES CHARDONNAY
 CARNEROS, NAPA VALLEY



<p>APPELLATION: COMPOSITION: FERMENTATION: AGING: ACID: pH: ALCOHOL: HARVESTED: BOTTLED:</p>	<p>Carneros, Napa Valley 100% Chardonnay Stainless steel tanks at 55°F 5 months in Neutral French Oak 9.3 g/L 3.4 12.7% September 26, 2018 March 27, 2019</p>
<p>WINEMAKER'S INSIGHT</p>	<p>This 100% Chardonnay opens with bright aromas of candied green apple, lemon and tropical fruit. Flavors of fresh citrus and orange marmalade are tied together with a creamy texture and nice round mouthfeel.</p>
<p>HARVEST</p>	<p>2018 was a mild year across the board. The average temperatures were below normal providing a warm and extended growing season without the heat spikes we have experienced in recent years. Instead of rushing to harvest we let fruit naturally mature all the way to November in some blocks. The crop was also quite large with bigger than usual clusters that despite thinning of the fruit also pushed back the harvest dates. Overall, the quality and quantity is very high which is a winning combination that we have not seen since 2012 or maybe even 2007.</p>
<p>HISTORY</p>	<p>Clos Du Val, French for “small vineyard estate of a small valley,” was founded in 1972 in the renowned Stags Leap District. The winery was first recognized for its Napa Valley Cabernet Sauvignon at the famed Judgment of Paris in 1976, establishing its place as one of Napa Valley’s most iconic winery estates. Still family-owned today, Clos Du Val farms 350 acres of estate vineyards in the Stags Leap District, Carneros and Yountville appellations and continues to craft wines of balance and complexity, showcasing the fruit from the outstanding terroir on which our estate lies.</p>