

# 2019 TRIAL SERIES CHARDONNAY

## CARNEROS, NAPA VALLEY



<p>APPELLATION:</p> <p>COMPOSITION:</p> <p>FERMENTATION:</p> <p>AGING:</p> <p>ACID:</p> <p>pH:</p> <p>ALCOHOL:</p> <p>HARVESTED:</p> <p>BOTTLED:</p>	<p>Carneros, Napa Valley</p> <p>100% Chardonnay</p> <p>Stainless steel tanks at 55°F</p> <p>5 months in Neutral Oak</p> <p>7.7 g/L</p> <p>3.3</p> <p>13.2%</p> <p>September 16, 2019</p> <p>February 26, 2020</p>
<p>WINEMAKER'S INSIGHT</p>	<p>Showcasing beautiful acidity and mineralities, this wine opens with bright aromas of lemon, green apple, and pear. Flavors of honeydew melon and tart stone fruit are tied together with a creamy texture and nice round mouthfeel.</p>
<p>HARVEST</p>	<p>The 2019 harvest started off after a very wet winter with plenty of water in the soil. We had no need to irrigate vines until close to harvest time. The growing season was warm and mild with only a few really hot days. The wine's flavor was able to develop on the vine for an extended period of time resulting in powerful, balanced wines.</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>