

A26

VINEYARD

2019

Vintage Notes

The growing season started with a mild spring, with little frost pressure after budbreak, and some unseasonal rainfall in late spring.

Summer's cool nighttime and warm daytime temperatures set the stage for vibrant and expressive Chardonnay, and warm conditions remained steady through September.

Harvest conditions were near perfect, ensuring the freshness and finesse of the Chardonnay fruit.

Vineyard

Grapes for A26 were selected from three vineyard blocks in designated reserve areas of the vineyard. These blocks – A62CH, A30CH, and A59CH - each provide distinct, identifiable qualities.

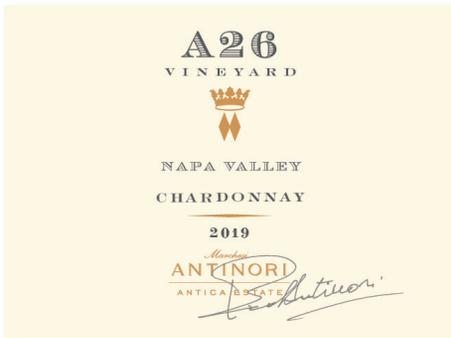
The vineyards are planted at an average elevation of 1475 feet in the alluvium soil series Perkins Gravelly Loam, which is formed from alluvium derived from volcanic rock, and is predominant in the Atlas Peak District's Foss Valley

The vineyards are planted to two distinctive Chardonnay clones: Heritage Wiemer and Entav 17.

Vinification

Chardonnay harvest began on September 14 and completed on September 21. Grapes were tested daily to determine the optimum moment at which to harvest to ensure maximum flavor intensity.

The grapes were hand harvested in the cool early morning hours and immediately taken to the winery. The clusters were lightly crushed before being placed in the press to capture the free-run Chardonnay juice. The juice was chilled for 24 hours in stainless steel tank to allow it to settle. After yeast inoculation, the settled juice was transferred to 100% new Le Grand French oak barrels to ferment. The wine remained in contact with the lees (*sur lie*) in barrel for 10 months and underwent minimal malolactic fermentation. After aging, the wine in each barrel was tasted and individual barrels selected for the final blend of A26.



Origin: Estate grown, Atlas Peak District of Napa Valley

Vintage: 2019

Blend: 100% Chardonnay

Alcohol: 14.7%

Tasting Notes: Aromas of fresh-picked orchard apples and toasty oak emanate from the glass, while on the palate, the wine offers a supple mix of apples, stone fruit and spice. Pleasingly intense and complex, with a lively backbone of acidity leading to a lingering, luxurious finish.

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