



## 2017 MC SIGNATURE CHARDONNAY NAPA VALLEY

### Composition:

100% Chardonnay from two vineyards in the Oak Knoll District planted in the Old Clone

### Winemaking:

Barrel fermented and aged in specially made French oak Burgundy barrels originally designed for winemaker Mitch Cosentino almost 30 years ago. It was aged for 16 months on the lees. There is no malolactic fermentation, so this wine retains its bright natural acidity that lifts it and allows for long aging for many years.

### Tasting Notes:

An intense, well structured wine with great balance, depth, and length. This Chardonnay is more Meursault style with floral, citrus and mineral notes in the nose that will open up and show flavors of honeysuckle, pineapple and quince with a subtle integrated hint of oak. It has crispness with a touch of cream, yet a long clean finish.

### Special Note:

This is designed to age and develop for many years with proper storage. The fruit should begin to peak around 2022 and then it will gain richness, complexity and a silky texture thru 2028.

Mitch Cosentino, Winemaker

