



2015 MC SIGNATURE CHARDONNAY NAPA VALLEY

Composition:

100% Chardonnay (Old Wente Clone) originally a selection from Meursault. Grown in two small blocks including Mitch Cosentino's home vineyard which provided the budwood for the other two.

Winemaking:

The wine was barrel fermented and aged for 15 months in specially made French oak Burgundy barrels (40% new) designed for 'winemaker Mitch styled Chardonnays.' There is no malolactic fermentation, so this wine retains its bright natural acidity and as a result will age for many years.

Tasting Notes:

An intense well-structured wine, with depth, balance and length. This Chardonnay is more true Burgundy style that has floral, citrus, and mineral notes in the nose that will open up and show flavors of honeysuckle, apple, pineapple with a hint of vanilla. It is a "red wine drinkers" - white wine.

Special Note:

This is designed to age and improve for many years. The fruit should peak in 2020 when it will become richer and silkier in texture through 2023. Production- Less than 300 cases, very limited

Mitch Cosentino, Winemaker

