



2019 CHARDONNAY OAK KNOLL DISTRICT NAPA VALLEY

Composition: 100% Chardonnay from the Oak Knoll District of Napa Valley

Winemaking: Barrel fermented and aged in specially made French oak Burgundy cooperage, (50% new) originally designed for winemaker Mitch Cosentino 30 years ago. It was aged for 18 months on the original lees. There was no malolactic fermentation thus this wine retains its bright natural acidity that lifts it and allows for longer aging.

Tasting notes: An intense, well structured wine with proper balance, depth, and length. This Chardonnay has somewhat of a Meursault fruit style with floral, citrus, and mineral notes in the nose that open up and show rich flavors of honeysuckle, pineapple, and a hint of quince. It has crispness with a touch of cream, yet a long satisfying finish.

Special Note: This is designed to develop for many years with proper storage. The fruit should begin to peak around 2024 to 2026. Then it will gain more richness, complexity and a silky texture through 2029.

Winemaker Mitch Cosentino

Alc: 14.4%
pH: 3.28
TA: .59%
RS: .03%

