



2021 CHARDONNAY OAK KNOLL DISTRICT NAPA VALLEY

Appellation:

Oak Knoll District of Napa Valley (100%). This is the last vintage from a great property with the rare "Old Clone" grown on Orchard Ave. Easily one of the best Chardonnay roads in all of Napa Valley. I have been using the vineyard for 25 years. There will be no following Chardonnay from there. The long time owner passed away before harvest and the family sold the property to a nearby Winery that allowed us to pick the final grapes. After Harvest the low yielding vines were ripped out and planted in much higher yielding Cabernet Sauvignon which draws grape prices of over three times per ton than the old clone Chardonnay. It just may be my last Chardonnay of Meursault style which I have made since 1986. These specific grapes have been rapidly disappearing in Napa Valley

Winemaking:

Hand harvested with cluster selection. The grapes were crushed and then pressed to maximize the grape character from through releasing the true pure essence. The juice was then barrel fermented (without malolactic conversion) and aged on the original lees for a rare 19 months (33% new) with regular lees stirring to create a classic Burgundy platform. For almost 30 vintages we have primarily used special custom French Oak barrels that were designed for me and this style of wine by the head Cooper for Tonnellerie Remond in 1991. This uncommon method of Chardonnay is much more prevalent in Burgundy. We are able to retain bright acidity that lifts the richness and allows for longer aging.

Tasting Notes:

Intense, well structured with proper and precise balance, depth and length. Reminiscent Premiere Cru Meursault style with floral, citrus, apple aromatics that carry into the mouth and are joined with flavors honeysuckle, pear and a touch of quince. While it has a supporting crispness, there is a note of cream and a long appealing finish. This wine traditionally requires proper aging to fully develop to its maximum it's full potential. It will continue to add richness and complexity with a silky texture through 2032.

Winemaker Mitch Cosentino

Alc:	14.8%	pH:	3.27
TA:	.63%	RS:	0.1%

