

# 2016 PAHLMEYER CHARDONNAY NAPA VALLEY

HARVESTED | September 12 - October 3, 2016

VINEYARDS | Pahlmeyer Estate, Antica, Hyde Vineyard

BOTTLED | August 8, 2017 COMPOSITION | 100% Chardonnay

ALCOHOL | 14.9%

WINEMAKER | Bibiana Gonzalez Ravé

RELEASE DATE | March 2018

### VINTAGE NOTES

The 2016 budbreak was right on time, after several years of early onset; bloom occurred mid-May to early June. Summer brought consistent, moderate weather for optimal development of flavors across all varieties. Our precision timing in the vineyard became crucial during harvest, when we experienced a heat spike in mid-September. We hurried to bring in Chardonnay, then enjoyed a few days rest as temperatures cooled off. Chardonnay from 2016 is of exceptionally high quality—the wines show depth, complexity and balanced acidity.

### WINEMAKING NOTES

Our Chardonnay was picked during the cool of the night and each cluster was inspected and hand sorted at the winery before being gravity fed into the bladder press. The juice settled in stainless steel tanks for 24 hours at 50 degrees. After rigorous inspection, we racked the finest lots to new French oak barrels and monitored fermentation daily, stirring the lees only as needed to stimulate the process. After malolactic fermentation, we commingled lots for the first time then barreled down the blend into 100% new François Frères French oak for 11 months. The wine was bottled without fining or filtration.

## TASTING NOTES

The 2016 Pahlmeyer Napa Valley Chardonnay has bright straw gold color in the glass. Clean floral aromas, including honeysuckle and orange blossom, mingle with notes of vanilla, brioche and shaved almonds before leading into a palate of sweet grapefruit and spice. This is a wine of great depth, with fine acidity and thorough minerality that balance the vivid fruit characters and carry onto a satisfying finish.

### **REVIEWS**

"The 2016 Chardonnay has a lovely savory, yeasty/toasty nose over a core of warm grapefruit, fresh apricots and all spice with a touch of candied ginger. Medium to full-bodied, the palate delivers mouth-filling stone fruit and spicy layers, supported by great freshness and finishing long and creamy." 95 points, Lisa Perotti-Brown, Wine Advocate, October 2017