



2018 PAHLMeyer® CHARDONNAY NAPA VALLEY

HARVESTED		September 21 - October 4, 2018
VINEYARDS		Pahlmeyer Estate, Antica, Haynes
BOTTLED		December 9, 2019
COMPOSITION		100% Chardonnay
ALCOHOL		14.9%
RELEASE DATE		March 2020

VINTAGE NOTES

After plentiful winter rains, the 2018 growing season began with an early budbreak. Serene springtime weather – warm and sunny throughout – allowed vines to develop at an ideal pace. An optimal fruit set yielded consistent, uniform clusters. Conditions stayed moderate and steady throughout summer and fall, extending the languid season and giving clusters ample ripening time to develop deep, complex structure and flavors. Harvest began slightly late, delivering clean, well-developed fruit into the cellar.

WINEMAKING NOTES

Our Chardonnay was picked from high-elevation vineyards during the cool of the night and each whole 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. After rigorous inspection, we racked the finest lots to 100% new French oak barrels and monitored fermentation daily, stirring the lees over the next six months only as needed to stimulate the process. After malolactic fermentation completed, the wine continued to age on lees for a total of 16 months aging. The wine was bottled without fining or filtration.

TASTING NOTES

Blending classic Napa Valley opulence with Burgundian-style restraint, the 2018 Pahlmeyer Napa Valley Chardonnay opens with generous aromas of Meyer lemon curd, citron, toasted brioche and hints of delicate white florals. The palate offers richness up front and on the long finish, with mouth-watering mid-palate acidity and flinty wet stone characteristics giving the wine attractive depth and substantial texture. This Chardonnay delivers notes of crisp green apple, ripe nectarine and white peach that tantalizingly mingle with hints of cinnamon, vanilla bean and crème brûlée.