



## 2019 PAHLMAYER® CHARDONNAY NAPA VALLEY

HARVESTED		September 17 - October 15, 2019
VINEYARDS		Pahlmeyer Estate, Antica, Haynes, Hyde
BOTTLED		December 9, 2020
COMPOSITION		100% Chardonnay
ALCOHOL		14.9%
WINEMAKERS		Jennifer Williams, Katie Vogt
RELEASE DATE		March 2021

### VINTAGE NOTES

Following a string of very warm growing seasons, vintage 2019 was mild and long, but evenly paced. After generous winter rains, a cool and wet spring emerged. Storms in March and April delayed budbreak, while more showers in late May gave vines a final reserve of water resources for the growing season. By early June, temperatures were consistently warm and sunny, lasting throughout the growing season. These ideal conditions allowed vines to develop consistent, clean clusters with complex, layered flavors and excellent structure. Brief late-season heat spikes pushed clusters toward maturity, settling into mild, acidity-preserving conditions as harvest began. Excellent, well-developed fruit was delivered into the cellar.

### WINEMAKING NOTES

Our Chardonnay was picked from high-elevation vineyards during the cool of the night. Each whole cluster was inspected and hand sorted at the winery before being fed into the bladder press. The juice settled in stainless steel tanks until we were able to achieve a clean rack. Our top lots were racked to 100% new French oak barrels, where they completed primary fermentation. After primary was complete, the lots remained on lees and were stirred up to three times per week to create a rich, luscious texture. After malolactic fermentation was complete, the wine continued to age on lees for a total of 14 months. The wine was bottled without fining or filtration.

### TASTING NOTES

The 2019 Pahlmeyer Chardonnay is crisp and refreshingly vibrant, greeting you with generous aromas of pear blending with subtle hints of anise. The palate is expressive and full, as seared Meyer lemon and butterscotch meld and mingle to build a tension and balance in the wine that requests another sip for further investigation. The wine's acidity is centered and focused, creating a juicy texture that is balanced by a savory roasted almond finish. Long and evolving. Try the 2019 Pahlmeyer Chardonnay alongside roasted chicken with a simple garlic-Meyer lemon pan sauce.

