



2020 PAHLMAYER CHARDONNAY NAPA VALLEY

HARVESTED		September 1 - 23, 2020
VINEYARDS		Pahlmeyer Estate, Stagecoach, Antica, Hudson
BOTTLED		December 2021
COMPOSITION		100% Chardonnay
ALCOHOL		14.9%
WINEMAKER		Katie Vogt
RELEASE DATE		March 2022

VINTAGE NOTES

The 2020 growing season was ideal for our Chardonnay, evoking a wine of remarkable concentration, mature fruit development, and bright, crisp acidity. The season began with a mild, arid winter and early bud break. A cool spring slowed vine development and the long season eased into a steady, temperate summer. Cool mornings and warm, sunny days allowed the fruit to mature gradually and steadily, achieving great complexity, focus, and structure. Dry conditions led to lower yields and small, concentrated berries.

WINEMAKING NOTES

We picked our Chardonnay from high-elevation vineyards during the cool of the night. Each whole cluster was meticulously hand sorted at the winery before pressing. The juice naturally settled in stainless steel tanks until ready to rack to barrel. Our top lots were racked to new French oak barrels where native fermentation naturally began. After primary fermentation, the lots remained on lees and were stirred up to three times per week through malolactic fermentation to create a rich, luscious texture. The wine then continued to age on lees in 100% new French oak barrels for a total of 12 months and was bottled without fining or filtration.

TASTING NOTES

Our 2020 Pahlmeyer Chardonnay commands a beautiful balance between richness and tension, depth and focus. Captivating aromas of dried apricot, wild honey, and toast are lifted by notes of gardenia and orange zest. Creamy lemon meringue and ripe nectarine intermingle on the succulent, layered palate, underscored by hazelnut, toasted almond, and a glint of freshly baked brioche. Juicy acidity lends texture and length, culminating with a refreshing Meyer lemon flourish.

