



2017 PAHLMAYER CHARDONNAY NAPA VALLEY

HARVESTED		September 2 - 13, 2017
VINEYARDS		Pahlmeyer Estate, Antica
BOTTLED		August 30, 2018
COMPOSITION		100% Chardonnay
ALCOHOL		14.9%
WINEMAKERS		Vinted by Bibiana González Rave, blended by Jennifer Williams
RELEASE DATE		March 2019

VINTAGE NOTES

The 2017 vintage started off with very wet conditions that resulted in robust canopy growth. During summer, the vigorous leaves helped protect clusters from warm, dry weather. We took extra care to keep the fruit load balanced, with continued diligence in the cellar, bringing out its best expression. The grapes were harvested at peak ripeness in mid-August, and we are thrilled with the stellar quality of the wine despite a challenging growing season.

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. After rigorous inspection, we racked the finest lots to 100% new François Frères French oak barrels and monitored fermentation daily, stirring the lees only as needed to stimulate the process. After malolactic fermentation, the wine continued to age on lees for 11 months. The wine was bottled without fining or filtration.

TASTING NOTES

The 2017 Pahlmeyer Napa Valley Chardonnay opens with sweet white floral aromas that lead into notes of lemon curd, orange spice, and intriguing hints of roasted almonds. A rich, viscous palate delivers ripe honeydew melon and custard flavors with good tension between acidity and texture. A kiss of French oak distinguishes the wine's complex finish.

REVIEWS

"Notes of white flowers, white peach, tangerine, flower oil, and white flowers. It's rich, layered, so pure and balanced, and is just a class act as well as one of the top Chardonnays in this report." **96 points**, Jeb Dunnuck, JebDunnuck.com, January 2019