

VOLUME: XXIII VINTAGE: 2019 APPELLATION: Napa Valley

COMPOSITION: 100% Chardonnay (50% Oak Knoll District, 50% Carneros)

WINEMAKER COMMENTS:

This fruit was whole cluster pressed into stainless steel tanks, then racked just before starting a cold, in tank fermentation. The juice was then racked off of the gross lees and moved gently into barrels to complete the fermentation. 18 months of aging on the fine lees followed in seasoned, 100% French oak.

TASTING NOTES:

Floral with ripe Meyer lemon and subtle hints of limestone minerality. Supple and rich, yet with structure. A bit exotic with precise body and balance, hints of quince and white peach skin without the fuzz but with nice spice and a long finish. Very young in 2021 with many years of development ahead!

WINEMAKERS: Paul Scotto, Mitch Cosentino

Alcohol: 14.1% RS: 0.20% 6 84586 99012 4 РН: 3.34 ТА: 0.58%



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