

THE
LOST
CHAPTERS
CHARDONNAY

VOLUME: XXIX

VINTAGE: 2020

APPELLATION: 100% Napa Valley

COMPOSITION: Chardonnay 88%, Semillon 12%

TASTING NOTES:

Floral aromatics with ripe Meyer lemon, subtle hints of limestone minerality and a touch of mango. The medium-full body is supple and rich with excellent structure and precise balance. Complex flavors include hints of quince and white peach skin, delicate spice, and a long finish. This youthful release can be enjoyed tonight or aged for several years for further development. Ideal with parmesan crusted Tilapia, pan roasted rosemary potatoes and sautéed vegetables.

WINEMAKING:

This fruit was whole cluster pressed into stainless steel tanks, then racked and transferred into a cold, in tank fermentation. The juice was then racked off the lees and moved gently into barrels to complete the fermentation. 16 months of aging followed in 100% French oak (20% new).

WINEMAKERS: Paul Scotto, Mitch Cosentino

ALCOHOL: 14.1% pH: 3.22 RS: 0.26% TA: 0.59%

6 84586 99012 4

