

THE  
LOST  
CHAPTERS  
CHARDONNAY

VOLUME: XLIV

VINTAGE: 2021 Varietal: Chardonnay 100%  
Appellation: 100% Napa Valley  
(75% Carneros, 25% Oak Knoll District)

Tasting Notes:

Gently exotic fruit aromatics are followed by poached pear characteristics. A creamy mid palate emerges, moving into a finish that is long and complex with a stony mineral note.

Winemaking:

This fruit was de-stemmed and pressed within hours of picking. Each lot was barrel fermented separately in French oak. The wines were stirred on the lees for more than six months and no malolactic fermentation was introduced. The original balance and expression of pure grape character was then enhanced by aging the two separate lots of Chardonnay for more than sixteen months in specially made French oak barrels prior to blending and bottling - the traditional way, with no shortcuts.  
100 cases produced.

WINEMAKERS: Paul Scotto, Mitch Cosentino

ALCOHOL: 14.5% TA: 0.65%  
PH: 3.58 RS: 0.11% (ABSOLUTELY DRY)  
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