



# Chardonnay 2016

## Napa Valley, California

### ESTATE

Chateau Montelena's history is one of the deepest and most storied in the Napa Valley and California. Founded just north of Calistoga in 1882, it was one of the largest wineries in the state. Prohibition put an end to Montelena's winemaking, and the next major era began in 1968, when Jim Barrett purchased the estate. Jim fell in love with this exceptional property, blessed with a complex mix of soils, slopes and biodiversity of wildlife and fauna. He had a dream of creating wine at the level of the great First Growths of Bordeaux, and set about replanting the vineyard, outfitting the winery with modern equipment, and studying the processes necessary for farming and winemaking at the highest quality level.

### WINE

Chateau Montelena's Napa Chardonnay showed that the new world could create balanced and complex wines in its own voice, and that the results could equal anything made the world over. Montelena has never changed in its philosophy of bringing the sunshine of California in a style that is structured, balanced and age worthy. In 1976, in what is now memorialized as "The Judgment of Paris," Chateau Montelena Napa Valley Chardonnay was the top-ranking wine against four white Burgundies and five other California Chardonnays in a blind tasting with a who's-who of the French food and wine industry judging. And as they say, the rest is history.

### VINEYARD

*Soils:* The 2016 vintage is sourced from vineyards located in the south-central Napa Valley appellation, near the base of Mt. Veeder and Dry Creek Valley Road. The vineyard site, developed from old ocean terraces and alluvial fans, contains a lot of sedimentary material that gives moderate drainage and slight acidity.

*Farming:* Chateau Montelena remains committed to sustainable farming and produces wine in their solar powered winery.

*Grape Varieties:* Chardonnay

### WINEMAKING

*Fermentation:* Temperature-controlled stainless steel allows the wines to ferment slowly and evenly.

*Aging:* 10 months in 100% French oak barrels.

*Alcohol:* 13.6% ABV

### VINTAGE

*Climate:* 2016 will be remembered as a classic vintage with consistent temperatures and few extremes. Despite low yields, a mild August and September moderated ripening, allowing for uniform maturity and very selective, targeted picks.



### JEB DUNNUCK

"Sourced mostly from a tiny site in Oak Knoll, the 2016 Chardonnay Napa Valley sees no malolactic fermentation and is brought up in 10-20% new French oak. It's a steely, racy effort that has pretty notes of tart citrus, apple blossom, lemon, and hints of minerality. Clean, medium-bodied, very vibrant and fresh, it's balanced and lengthy. It's going to age as well."