



2019 Vine Cliff Proprietress Reserve Chardonnay Los Carneros

Established in 1871 and noted as the premier Napa Valley winery, Vine Cliff Vineyard and Winery was resurrected from ghost winery status by the Sweeney Family in the 1980s. Our wines are reflective of our unique and highly acclaimed terroir.

THE VINEYARD: Vine Cliff Winery's picturesque twelve-acre Estate Chardonnay vineyard is in the heart of Los Carneros. The Los Carneros appellation is ideal for growing Chardonnay because of its cooler climate. The cool foggy mornings in conjunction with the afternoon breezes off San Pablo Bay allow the grapes to have a longer than average hang time for flavor development, while still retaining higher natural acidity. The clay loam soil is shallow and limits vine vigor and yield further intensifying the flavor and aroma profile of the resulting wines. Our Proprietress Reserve Chardonnay is blended from the very best lots in a given vintage, demonstrating the depth, complexity and balance provided by this Carneros vineyard with thirteen separate blocks and seven different clone and rootstock selections.

VINTAGE NOTES: The beginning of the 2019 growing season was defined by copious rainfall and late soil moisture. The long, warm summer saw very few extreme heat events, with foggy mornings setting the stage for vibrant and expressive wines. The long, relatively mild finish to the season, not without its moments of unpredictability, helped to preserve freshness and finesse in the fruit with abundant hang time teasing out great color, structure and soft tannins. Volume is looking to be about average to a little less than average. All in all, exceptional fruit with bright acidity and ample texture promises an amazing vintage. (Napa Valley Vintners 2019 Vintage Report).

TASTING NOTES: The nose has elements of D'Anjou pear, warm baking spices, and hints of freshly zested Meyer Lemons. The palate has a medium body with focused acidity and competing hints of lemon curd and fresh pineapple. Expressions of butterscotch lingers on the back end, sustaining a long and opulent finish

FERMENTATION PROTOCOL: The grapes for this wine were hand-picked at higher brix than our Los Carneros Chardonnay in order to enhance a much richer reserve style; while still maintaining a bright acidity. After being carefully hand sorted at the winery, they were pressed whole cluster capturing only the lightest of the juice from each grape. They were then cold settled for 24 hours in stainless steel tanks before being gently racked to barrel. Each lot was inoculated using its own individual yeast strain and left in barrel to complete primary fermentation. Secondary fermentation was arrested at 70% completion to maintain the vibrant acidity and freshness on the palate.

SOIL: Haire clay loam **ELEVATION:** 130'

VARIETAL COMPOSITION: 100% Chardonnay, a blend of 75% Clone 548 and 25% Clone 96.

COOPERAGE COMPOSITION: 40% new French Oak and 70% neutral French Oak. Billion, Francois Freres, and Sirugue barrels were used.

BARREL AGING: This wine spent 14 months in barrel. The first 7 months in barrel were sur lees, with occasional stirring to enhance mouthfeel; before being racked clean for the final 7 months.

Harvest Brix: ave. 23.8 **TA:** 0.58g/100mL **Alcohol:** 14.7% **pH:** 3.35

PRODUCTION QUANTITY: 69 cases (6 pack)



WINEENTHUSIAST 90

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