

2016 CLOS DU VAL ESTATE CHARDONNAY



WINEMAKER: Ted Henry
REGION: Napa Valley
VARIETALS: Chardonnay
MATURATION: 9 months in French oak barriques (35% new)
ANALYSIS: 14.5% alc/vol | TA: 5.95 g/L | pH: 3.75

VINTAGE NOTES: The 2016 growing season started two to three weeks early and progressed perfectly through the ripening process. The lack of rain during flowering resulted in a plentiful crop and instead of having very warm temperatures over the summer, we had cooling patterns throughout the season that lengthened harvest. The longer growing season yielded high quality grapes with the last blocks arriving at the winery on October 14th which happened to be the first day the winery saw rain for the season.

TASTING NOTES: Made exclusively using grapes from Clos Du Val's acclaimed Carneros estate vineyard, which they have been farming for more than four decades. This is a vivid and alluring Chardonnay, with layered aromas of lemon, white peach, and clove spice. On the palate, balanced acidity gives the wine a smooth mouthfeel with a refreshing green apple finish.

CRITICAL ACCLIAM: Not yet reviewed

ABOUT CLOS DU VAL: Clos Du Val, French for "small vineyard estate of a small valley," was founded in 1972 in the renowned Stags Leap District. The winery was first recognized for its Napa Valley Cabernet Sauvignon at the famed Judgment of Paris in 1976, establishing its place as one of Napa Valley's most iconic winery estates. Still family-owned today, Clos Du Val farms 350 acres of estate vineyards in Napa Valley's Stags Leap District, Carneros and Yountville sub-appellations. The winery also continues to craft wines of balance and complexity, showcasing the fruit from the outstanding terroir on which the estate lies.

