

2017 CLOS DU VAL ESTATE CHARDONNAY



WINEMAKER: Ted Henry
REGION: Napa Valley
VARIETALS: Chardonnay
MATURATION: 10 months in French oak barrriques (35% new)
ANALYSIS: 13.9% alc/vol | TA: 5.2 g/L | pH: 3.75

VINTAGE NOTES: The 2017 harvest was the first of its kind following a 5 year drought. The soils and water table had been replenished and the vines took off early in the season and weather patterns were about normal until late August. In early September heat spikes hit the valley and set record or near record temperatures. This caused some vineyards to progress rapidly and show signs of hydration. With plenty of water available most vineyards were heavily irrigated and the temperatures cooled in mid-September to more normal levels. The quantity of grapes was quite low but quality looks to be excellent. A wildfire at the end of harvest threatened vines that still had fruit but luckily the vast majority of grapes were already safely in the winery for the year.

TASTING NOTES: Made exclusively using grapes from Clos du Val's own acclaimed Carneros estate vineyard, which they have been farming for more than four decades, this Chardonnay is a winery favorite. Showing off a beautiful pale straw color, this 100% barrel fermented Estate Chardonnay leads with aromas of bread dough, cotton candy, linen and jasmine flower. The wine is lean, polished and elegant. On the finish, you'll find notes of wet stone and alluring mineralities.

CRITICAL ACCLIAM: Not yet reviewed. 2016 vintage: 91 pts Wine Enthusiast

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.

