

2018 CLOS DU VAL ESTATE CHARDONNAY



WINEMAKER: Ted Henry
REGION: Napa Valley
VARIETALS: Chardonnay
MATURATION: 10 months in French oak barriques (30% new)
ANALYSIS: 13.9% alc/vol | TA: 7.3 g/L | pH: 3.50

VINTAGE NOTES: 2018 was a mild year across the board. The average temperatures were below normal providing a warm and extended growing season without the heat spikes experienced in recent years. Instead of rushing to harvest the fruit was left to naturally mature all the way to November in some blocks. The crop was also quite large with bigger than usual clusters that despite thinning of the fruit also pushed back the harvest dates. Overall, the quality and quantity is very high which is a winning combination not seen since 2012 or maybe even 2007

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 leads with vibrant aromas of cotton, vanilla and jasmine flower. 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.

