

# CLOS DU VAL

2007 CHARDONNAY  
CARNEROS, NAPA VALLEY

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<b>APPELLATION:</b>	Carneros, Napa Valley
<b>COMPOSITION:</b>	100% Chardonnay
<b>FERMENTATION:</b>	100% barrel fermented
<b>AGING:</b>	10 months in French oak barrels, 20% new barrels
<b>ACID:</b>	6.4 g/L      pH:      3.33
<b>ALCOHOL:</b>	13.5%
<b>SOIL TYPE:</b>	clay loam on fractured bedrock
<b>AGE OF VINES:</b>	5-15 years
<b>HARVESTED:</b>	September 2007
<b>BOTTLING:</b>	August 2008
<b>PRODUCTION:</b>	13,000 cases produced
<b>SUGGESTED RETAIL:</b>	\$24 per bottle
<b>RELEASE DATE:</b>	April 2009

## WINEMAKER'S COMMENTS

Clos Du Val's 2007 Chardonnay is pale gold in color. The wine has aromas of pear, white peach and citrus. The citrus appears again on the palate, where it is met by flavors even more fruit – tropical notes, melon and green apple – with a hint of vanillin and cream. This rich, full bodied Chardonnay exhibits the balance and elegance that are characteristic of Clos Du Val style. Fruit, oak and acidity meld together, resulting in a wine that complements food and culminates in a long, crisp finish.

## HARVEST

Quality for all varietals in 2007 was exceptional, largely due to near-perfect weather conditions. After a cold and relatively dry winter, bud break occurred in late February. A few storms in March filled the reservoirs and brought total rainfall close to average. The drier soils allowed for complete control of vine canopies, which resulted in well balanced blocks across the board. Flowering began in late May, followed by fruit set, which was almost perfect for the Carneros Chardonnay and Pinot Noir. Summer was cool, with only three days in June reaching above 95 °F. Harvest started fairly early on Aug. 16, with some Sauvignon Blanc from the State Lane vineyard in Yountville. Picking continued slowly until a heat spike in early September, which accelerated harvest for awhile. Then the weather cooled again, and picking continued at a leisurely pace into the beginning of October. The crop was light, especially for Chardonnay and Cabernet Sauvignon.

## HISTORY

French born winemaker Bernard Portet and American businessman John Goelet founded Clos Du Val in 1972. After traveling the world for two years in search of wine growing regions of great potential, Portet selected two sites in the Napa Valley—130 acres in the Stags Leap District for growing Bordeaux varietals and 180 acres in the cooler Carneros region to launch Clos Du Val's Pinot Noir and Chardonnay program. Today, winemaker John Clews joins Portet in delivering our classic, elegant style of wines, as Clos Du Val has consistently expressed for more than thirty years.

