

2016 ESTATE CHARDONNAY

CARNEROS, NAPA VALLEY



APPELLATION:	Carneros, Napa Valley
COMPOSITION:	100% Estate Chardonnay
FERMENTATION:	100% barrel fermented
MALOLACTIC:	40%
AGING:	9 months in 35% new French oak
ACID:	5.95 g/L
pH:	3.75
ALCOHOL:	14.5%
SOIL TYPE:	Clay loams on fractured bedrock
AGE OF VINES:	12-30 years
HARVESTED:	September 1-26, 2016

WINEMAKER'S INSIGHT

Made exclusively using grapes from our own acclaimed Carneros estate vineyard, which we 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.

HARVEST

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 we saw rain for the season.

HISTORY

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 the Stags Leap District, Carneros and Yountville appellations and continues to craft wines of balance and complexity, showcasing the fruit from the outstanding terroir on which our estate lies.