

2018 ESTATE CHARDONNAY

CARNEROS, NAPA VALLEY



APPELLATION:	Carneros, Napa Valley
COMPOSITION:	100% Estate Chardonnay
FERMENTATION:	100% barrel fermented
AGING:	30% New French oak
ACID:	7.3 g/L
pH:	3.5
ALCOHOL:	13.9%
SOIL TYPE:	Haire loam, cole silt sloam
HARVESTED:	September 26 - October 11, 2018
BOTTLED:	July 2, 2019

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 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.

HARVEST

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 we have experienced in recent years. Instead of rushing to harvest we let fruit 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 that we have not seen since 2012 or maybe even 2007.

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.