

2017 ESTATE CHARDONNAY
 GRAN VAL VINEYARD
 CARNEROS, NAPA VALLEY



<p>APPELLATION: COMPOSITION: FERMENTATION: AGING: ACID: pH: ALCOHOL: HARVESTED: BOTTLED:</p>	<p>Carneros, Napa Valley 100% Estate Chardonnay 100% barrel fermented 15 months in 88% new French oak 5.1 g/L 3.8 13.6% September 7 - 30, 2017 December 5, 2018</p>
<p>WINEMAKER'S INSIGHT</p>	<p>Opening with beautiful aromas of toasty oak, lemon and green apple, this classic Chardonnay style expands on the palate with a creamy texture and nice round mouthfeel. This wine is unfiltered and unfined.</p>
<p>HARVEST</p>	<p>The 2017 harvest was the first in the area 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 huge 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.</p>
<p>HISTORY</p>	<p>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.</p>