

2019 CHARDONNAY

NAPA VALLEY



APPELLATION:	Napa Valley
COMPOSITION:	100% Chardonnay
FERMENTATION:	100% barrel fermented
AGING:	10 months in 35% New French Oak
ACID:	6 g/L
pH:	3.6
ALCOHOL:	14.5%
HARVESTED:	September 9 - October 9, 2019
BOTTLED:	July 22, 2020
WINEMAKER'S INSIGHT	Bright aromas of lemon zest, apricot, honeycomb, and green apple leap from the glass in this beautifully balanced Chardonnay. On the palate, crisp acidity gives the wine a smooth mouthfeel with refreshing notes of citrus and custard.
HARVEST	Following heavy rainfall in the winter season, the 2019 harvest was warm and mild with only a few really hot days. With these ideal weather conditions, the wine's flavor was able to develop on the vine for an extended period of time, resulting in powerful and impeccably balanced wines.
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 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 two estate vineyards in the Stags Leap District and Yountville appellations and continues to craft wines of balance and complexity, showcasing the fruit from the outstanding terroir on which our estate lies.