

# NAPA VALLEY QUILT

“FOR NAPA VALLEY QUILT CHARDONNAY, WE LAYER COOL AND MODERATE CLIMATE VINEYARDS TO CREATE A BALANCED, YET CLASSIC STYLE. I WANT THE FRUITFUL NATURE OF THE PATCHWORK OF NAPA VALLEY TO SHINE, OUR PHILOSOPHY FOR QUILT HAS ACCOMPLISHED THAT GOAL.”



JOSEPH WAGNER, FIFTH GENERATION NAPA VALLEY WINEMAKER

## 2021 NAPA VALLEY CHARDONNAY

For this Chardonnay, we relied on vineyards from the Oak Knoll and Carneros Districts where the climate is distinctly cooler and fogger than the northern environs of Napa Valley. Carneros is a world unto itself. For one, much of the soil is sedimentary clay loam with heavy gravel due to the region's proximity to the mouth of the valley. This soil, combined with the chilling winds of the marine influence, yields a Chardonnay grape with impressive structure and a flinty minerality.

## 2021 GROWING SEASON

The winter weather in Napa was mild and very dry with rainfall that was 40-60% below normal. March brought very cold weather and rainfall that was abnormally low compared to previous years. Fortunately, the weather transitioned from cold weather to warm weather in April and into early May creating ideal conditions for bloom and fruit set. The fruit matured with good flavor concentration and beautiful color development. Due to the lack of winter rainfall, a very warm summer, and a mild weather Autumn, we began harvesting our Chardonnay several weeks earlier than normal in September. The resulting wine has excellent color and great depth which is complimented by natural acidity.

## WINEMAKER NOTES

For our Napa Valley Quilt Chardonnay, the winemaking process begins when we call a pick. Regular visits and assessment of each block direct us to harvesting at the right moment. Our assessment consists of testing sugar levels, acidity and pH, but more importantly, waiting for phenolic/physiological maturity. We wait autumn to have set in, with hard, brown seeds, copper canes, and yellowing of the canopy and a slight 'tan' to the golden clusters. This gives us the assurance that we will have no green tones in the wine and that this Chardonnay will be opulent and showy. Once in the cellar, we whole cluster light press in a bladder press. The free run juice settles for 48 hours at which point we rack off heavy lees and barrel-ferment the wine in 59 gallon French oak barrels (70% new) for 15 months. Fermentation can last 45 or more days in the cool cellar, lending weight to the wine with lees stirring during the extended fermentation. We then undergo 100% malolactic fermentation while still on lees to achieve additional creaminess and complexity. We delay sulfur additions as long as possible to maintain the characters that formed through each process and allow the wine to finish its aging with minimal racking.

## TASTING NOTES

**COLOR:** Pale straw.

**AROMATICS:** Asian pear, granny smith, honeydew, and honeysuckle followed by subtle notes of brioche.

**PALATE:** Stone fruit, lychee, honey, and hints of toasted almond.

**STRUCTURE:** This is a classic Napa Valley Chardonnay with bright acidity, medium bodied, and a smooth, creamy finish. Complex and well-balanced with a lively finish.

## FOOD PAIRING

Shrimp scampi linguine topped with parsley and lemon zest, pan seared halibut with garlic butter, or a heirloom tomato caprese salad.

