BARNETT VINEYARDS
Spring Mountain District
NAPA VALLEY

Chardonnay
Sangiacomo Vineyard
Carneros
2014

Harvest Date: September 23rd, 26th, and October 8th.

Grape Source: Sangiacomo Vineyards of Sonoma-Carneros (Blocks: 34% South Sonoma, 33% Vella, 33% Catarina)

Fermentation: 100% Barrel Fermented, 38% Malolactic

Aging: Aged 'Sur Lee' for 10 months in French Oak 20% new and 80% used

Alcohol: 14.2%

Total Production: 52 Barrels

Release Date: September 2014

Winemaker: David Tate

Vineyard Notes: The 2014 vintage was the third in a row where we had a very hot summer followed by perfect warm conditions over fall. In these warm to hot years it pays to be growing Chardonnay in a cool foggy growing region. Where most of the Chardonnay in Napa Valley would have been picked, the fruit here in Carneros was able to hang for weeks longer. This allows a longer period of flavor development, creating a beautiful and complex wine.

Winemaking Notes: The grapes were harvested in the dark early morning where the cool fog kept the grapes fresh prior to their delivery to the winery. The grapes were whole bunch pressed and kept overnight in a cool tank to allow the solids to settle. The next morning the juice was inoculated and moved to barrel (20% new) for the primary fermentation. Every barrel began malo-lactic fermentation naturally. Each barrel was monitored for flavor profile changes, and each barrels malo-lactic fermentation was halted at the perfect point, which lead to 38% malic to lactic conversion.

Tasting Notes: The light gold shade to the core of this wine is followed by intense aromatics, with more tropical notes of mango and papaya at first. This is followed by honeycomb and wonderful soapstone minerality. This wine is always plush and mouth filling and this year it is no different, with more stone fruit and white pepper on the palate. With a 38% malo-lactic fermentation there was sufficient residual malic to provide a great backbone of acidity. This wine will age beautifully over the next 4-5 years (2019-2020).