

Chardonnay

Star Vineyard

2011

150 cases

Vineyard

<i>Vineyard</i>	<i>Star</i>
<i>Varietal</i>	<i>Chardonnay</i>
<i>Appellation</i>	<i>Rutherford</i>
<i>Harvest Date</i>	<i>September 22</i>
<i>Brix</i>	<i>24.6</i>

Kirk Venge's Notes

Our Star Vineyard Chardonnay hails from the upper bench of the Rutherford AVA. The warm days and cool nights are perfect for producing premium Chardonnay. This wine bursts with notes of pear, stone fruit, pineapple, roasted marshmallows, and toasted coconut. Crisp on the palate, this wine shows great minerality, excellent balance, and a distinct and lengthy finish.

Crafting Chardonnay

Philosophy -

Part of our Signature Series, our 2011 Star Vineyard Chardonnay is a perfect addition to our single-vineyard designates. We are generally known for doing unique white and red blends with a handful of single vineyard Cabernets and Syrahs. However, this vintage presented us with an opportunity to showcase this beautiful Chardonnay as a stand-alone bottling. This Chardonnay comes from Star Vineyard located in Rutherford which is owned and managed by Jack Oliver. This highly recognized Napa Valley AVA, and the stellar winegrowing techniques of Abreu Vineyard Management have given us brilliant Chardonnay grapes to turn in to an outstanding wine.

Harvest & Winemaking -

Like all of our wines, this delicate white varietal was carefully hand harvested early in the cool hours of the morning into half-ton bins. The fruit is put direct to press to ensure the freshest and most immediate pressing of the undamaged whole clusters. The juice goes through an oxidative settling for 48 hours then racked to 40% new French oak. The fermentation is cool and long, helping to preserve the aromatics we enjoy in this wine. The wine was kept on lees for the 14 months as it aged in barrel. In the beginning of the barrel aging, the lees was gently stirred for further mid palate development. This Chardonnay was withheld from enduring malolactic fermentation.

Results-

- Our 2011 Star Vineyard Chardonnay was bottled on March 14, 2013.
- 150 cases produced
- Final wine values are 14.5% alcohol; 0.75 TA and 3.41 pH