



B CELLARS

vineyards and winery

NAPA VALLEY

Maldonado Vineyard

100% chardonnay

2014

650 cases

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| VINEYARD | Maldonado |
| VARIETAL | Chardonnay |
| APPELLATION | Napa Valley |
| HARVEST DATE | September 10 |
| BRIX | 21.1 |

Kirk Venge's Notes

Our Maldonado Vineyard Chardonnay hails from one of the coolest regions in the Napa Valley AVA. The warm days and cool nights are perfect for producing premium Chardonnay. This wine bursts with notes of citrus fruits, key lime pie, green apple, with subtle hints of warm spice box and toasted coconut. Crisp on the palate, this wine shows great minerality, excellent balance, with a distinct and lengthy finish.

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703 Oakville Cross Road ~ PO BOX 84

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Crafting Maldonado

Philosophy

Part of our Signature Series, our 2014 Maldonado 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 the 10-acre Maldonado Vineyard located in Jameson Canyon. Lupe and Hugo Maldonado own and manage their vineyard with great attention to detail which in turn has given us brilliant Chardonnay grapes to turn into an outstanding wine.

Harvest

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 25% new French oak.

Winemaking

The fermentation is cool and long, helping to preserve the aromatics we enjoy in this wine. The wine was kept on lees for the 22 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 endured 50% malolactic fermentation.

Results

- ~ Our 2014 Maldonado Chardonnay was bottled on July 5, 2016
- ~ Final wine values are 13.7% alcohol; 0.77 TA and 3.44 pH