

## 2017 DeSante Napa Valley Chardonnay

For those who know and enjoy Chablis, this may be for you. If you like the big, buttery Chardonnay that California popularized in the 90's, please refrain from reading further. This wine is every bit the measure of the classic Chardonnays that were born to Napa in the 1970's. They were produced in a style that delivers fruit first with a nice stripe of minerality. Hold the buttery malolactic, this wine's pale straw color hints at its fresh pear and spring wildflower aromas. The palate has a bright line of acidity that provides the focus for its flavors of golden apple and *Comice* pear. Complex and elegant, these flavors lead to a toasty brioche-like note with a savory finish.

### Winemaking Facts:

Grown in Yountville (mid-valley) in low "cool ground." The vineyard is blanketed in fog many summer mornings and is registered "CCOF" by California Certified Organic Farming.

Fermented and aged in barrels made by DeSante Wines at our local cooperage. Why? This results in a wine that tastes less toasty and more fresh.

Bottled un-fined and un-filtered in the early spring to retain bright flavors, while permitting complexity to develop from the small amount of yeast that remains in the bottle.

Alcohol = 13.3%

pH = 3.25

Acidity = 7.2 grams/liter