

Porter

FAMILY VINEYARDS

2015 BEVERLY'S CHARDONNAY



Varietal Composition:
100% Chardonnay

Cellaring:
12 months in 25% new French oak

Appellation:
Coombsville

Production:
350 Cases

Final Chemistry:
TA: 6g/L
pH: 3.41
Alcohol: 14.1%
Residual Sugar: 0.02%

Bottled:
September 6th, 2016
Released:
March 20th, 2017

Growing Season

This harvest was one of the earliest on record in Napa Valley. The season started out with unseasonably warm temperatures in the late winter and early spring, resulting in an early bud break and bloom. Cool temperatures in May during flowering caused uneven fruit set which handed out a much smaller crop in 2015. Heat and rain drove a fast and furious harvest in our vineyards and even though the yields were low, the concentration of flavors was phenomenal.

Winemaking

Whole clustered pressed, this Chardonnay was fermented in predominately neutral oak barrels for around 30 days. Partial malolactic fermentation was allowed in order to bring some creamy characteristics to the wine to balance with the fruit. An old-world winemaking technique known as batonnage is implemented to stir in the lees (residual yeast) to add to the texture to the wine and provide a silky mid-palate.

Sensory Profile

Velvet undertones of sweet vanilla, crème brûlée, and key lime pie harmonize within a creamy texture; this wine is truly a pleasure on the palate. Its succulent mouthfeel makes this chardonnay the perfect compliment to creamy pasta dishes or creme fraiche over smoked salmon.

