



## 2018 BEVERLY'S CHARDONNAY



**Varietal Composition:**  
100% Chardonnay

**Appellation:**  
Coombsville

**Final Chemistry:**

TA: 6.4 g/L

pH: 3.41

Alcohol: 14.2%

Residual Sugar: 0.02%

**Cellaring:**

12 months in 50% new French oak

**Production:**

390 Cases

**Bottled:**

September 4th, 2019

**Released:**

March 16th, 2020

### **Growing Season**

After a few years of early picking in Napa Valley, the 2018 harvest was a “classic”. Mother Nature gifted us a picture perfect growing season starting with sufficient rains in the winter, mild spring temperatures and a summer filled with sunshine. After a turbulent 2017, patience was crucial this year with the last of our fruit hanging strong until the first week of November. This vintage was the winemaker’s dream: a long, slow-paced harvest with incredible yields and exceptional quality.

### **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**

This powerful Chardonnay will greet you with aromas of green apple, melon and pear. On the palate, mouthwatering flavors of orange marmalade, Meyer lemon and a hint of lichee harmonize beautifully with its creamy texture. Enjoy now or in the next 5 to 7 years.

