



2021 BEVERLY'S CHARDONNAY



Varietal Composition:
100% Chardonnay

Appellation:
Carneros

Final Chemistry:

TA: 6.5 g/L

pH: 3.38

Alcohol: 14.3%

Residual Sugar: 0.02%

Cellaring:

12 months in 50% new French
oak

Production:

256 Cases

Bottled:

August 24th, 2022

Released:

March 13th, 2023

Growing Season

The weather was excellent in 2021, with mild temperatures at the end of the growing season allowing time for maturity to occur. Early rains in January and February were followed by almost no precipitation for the remainder of the season. Although the yields were lighter due to smaller clusters and berries, this year will be remembered for its high intensity, exceptional balance and freshness. Expected to be a top vintage for all of Napa Valley.

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

Floral aromas of grape blossom, honeydew and hints of lime frame a mineral-driven mouthfeel. Lush, concentrated and bright, this wine excels for its long and complex finish. A classic "Old Wente Clone" Chardonnay, custom planted for our winemaker Ken Bernards a few years back in the Carneros Appellation.

