



SEQUOIA GROVE
W I N E R Y

2012 NAPA VALLEY CHARDONNAY

Light golden yellow in color with a toasted nut aroma leading into layers of vanilla bean custard and toasted sourdough bread. There is a touch of a mineral note, fresh pear and lemon peel. The palate is seamless with a gorgeous arc, hinting in the mid-palate of delicate lemon curd and green apple with the slightest note of almond. The long finish ends with flavors of roasted almonds and toast.

HARVEST & WINEMAKING

These Chardonnay grapes are mostly Dijon and Wente clone grown in the renowned Carneros District in Napa Valley. We buy fruit from the Beckstoffer Vineyard, the Haire Vineyard, the Ghisletta Vineyard, and Kate's Vineyard in Oak Knoll. We hand harvested the fruit from these sites between September 7 to October 3 with Brix levels at 21 to 23.4. The picked fruit was cluster sorted, then whole-cluster pressed before being inoculated with white Burgundy yeast strains. It began a cool fermentation in stainless steel tanks, and finished in French oak barrels. While in barrel, the lees were stirred bi-monthly for 8 months. We did not put the wine through malolactic fermentation to maintain its beautiful fruit and mineral notes. The wine was bottled August 2013 and rested in our underground cellar until its release in January 2014.

THE 2012 VINTAGE

The 2012 vintage was a producer's dream. A textbook winter with a decent amount of rain, led into a dry spring with a dash of rain around budbreak, followed by a moderately warm summer and a fairly dry fall. Although grape tonnage was up in all vineyards and varieties, pushing harvest later into the fall, the quality was amazing. There was euphoria around the valley at the wonderful flavors coming from the fermenters, and subsequently the wine.

PAIRING RECOMMENDATIONS

This is a very food-friendly wine and will go well with most dishes, from appetizers to soups to main courses. Try it with a just-picked spring lettuce and fresh herb salad, or with a mature, delicate brie cheese. This wine will get richer and evolve for at least five years.

WINE STATS

Cases produced:	5651
Alcohol:	14.1%
TA:	6.5 g/L
pH:	3.67
Appellation:	Napa Valley
Oak:	aged 10 months sur lies in oak, 30% new French oak