



#### VARIETAL

100% CHARDONNAY

#### ALCOHOL

13.5%

#### RS

0.15%

#### PH

3.58

#### ACIDITY

6.6 G/L

#### OAK

33% NEW FRENCH OAK

#### SRP

\$14.99



# ECHELON

*Napa Valley*

COLLECTION

CHARDONNAY

2010

## VINEYARDS & HARVEST

Echelon Collection Series Chardonnay is grown in the fertile, volcanic soils of the Napa Valley in an area just south of Yountville. Flanked by the Mayacamas Mountain range on the west and the Vaca Mountains to the east, vineyards on the valley floor benefit from the cooling influence of the Pacific Ocean — ideal growing conditions for remarkable Chardonnay. The vines were cane pruned in a south-by-southwest facing direction and were Vertical Shoot Positioned (VSP). Harvest was late by Napa standards ripening in the cool part of late September and early October resulting in a luxurious, balanced Chardonnay.

## WINEMAKING

The grapes were whole cluster pressed and cold fermented in stainless steel tanks to improve the delicate fruit flavors. The wine was fermented and aged *sur lie* (without racking) in 33% New French Oak barrels until May of 2011.

## TASTING NOTES

Aromatic notes of ripe stone fruit and vanilla are elevated by flavors of spice cake, crème brûlée and pear accentuated with crisp green apple with a touch of honey.

In a word...unctuous.

## FOOD PAIRING

Tasty with a seafood risotto with curly parsley and peppercorn, butternut ravioli with a light cream sauce or a mixed green salad sprinkled with fresh fruit or candied walnuts.

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