

# THE VICE

Batch #21 is dedicated to Elise, a lifelong Chardonnay lover, and also my mom.

This batch was born in a historic Napa Valley vineyard, its crafting was all about demolishing the old assertion that California cannot create a Chardonnay of Burgundian standard of delicacy and finesse. While the winemaking style and oak barrels are French; the soil and passionate labor are undeniably American.

CHARDONNAY,

LOS CARNEROS SINGLE  
VINEYARD,

NAPA VALLEY, 2018

Elise's BATCH #21

## 2018 VINTAGE

A winemaker's dream vintage. Consistent growing conditions and cooler temperatures allowed the grapes to slowly mature in 2018. Harvest across Napa Valley was generous with above average yields and high-quality fruit. In Carneros, this immensely successful 2018 harvest gifted us the best Chardonnay grapes we could wish for.

## VINEYARD

Located at the far eastern edge of Los Carneros AVA, this Certified Napa Green vineyard is considered by the locals as a historic landmark in Carneros and Napa Valley. Originally planted in 1870, UC Davis conducted ground breaking clonal trials for Chardonnay at this site in the 1950's. Since the 1970's, this vineyard has been recognized for its World Class Chardonnay.

## HARVEST + FERMENTATION

Hand harvested the night of Labor Day 2018, the grapes were on the crash pad by sunrise. We celebrated with rosé, crushed the grapes in whole clusters and continued the celebration. Natural yeast fermentation in barrels (30% malolactic), meant more passion than labor. We rested this vice in 60 French oak barrels (30% new). Every other week, we sampled a few barrels and very much enjoyed the evolution of its flavor profile and complexity for 14 months until we believed it was mature enough to bottle. On December 18<sup>th</sup> 2019, we bottled this wine unfiltered. 1400 cases crafted.

## TASTING NOTES

Aromas are deep and broad: Golden apple skin, baby pineapple, white flowers bouquet. With air, vanilla emergences alongside rich brioche and dried apricot notes. The palette is full and generous, the complex flavors compliment the nose with hints of key lime pie and coconut sherbet. Drink between Spring 2020 and 2026.

- 100 % Chardonnay – Unfiltered
- 14 months in 60 French Oak barrels (30% new, 70% 1 year seasoned)
- Alcohol: 13.4%