

EMBLEM

NAPA VALLEY

2014 CHARDONNAY CARNEROS

VINEYARDS

To create Emblem Chardonnay, we sourced grapes from the Carneros region located along the low-lying hills of the Mayacamas range as it descends underneath San Francisco Bay. The region is moderately cool and windy with marked influences from nearby San Pablo Bay, making it the coolest and windiest AVA in both Napa and Sonoma, with early morning fog as a persistent feature.

VINTAGE NOTES

Despite the lack of rain during the spring, Napa Valley had an excellent growing season and harvest provided an abundance of quality grapes. From spring bud break, through flowering, fruit set, and ripening, conditions were ideal. A consistent stretch of warm summer weather, with a few large heat spikes and plenty of cool and foggy nights, ripened grapes to perfection. The Chardonnay is the beneficiary of the cool coastal influence and seems unaffected by the heat in the Upper Napa Valley.

WINEMAKING

Whole clusters of fruit are crushed prior to a 24 hour cold soak. Fermentation takes place in oak barrels that are kept at a cool temperature to control the fermentation process. The barrels are stirred once a week to continuously keep the lees in contact with all the juice, creating that wonderful mouthfeel we all love about the Emblem Chardonnay. The wine is aged for 10 months prior to bottling for your enjoyment.

100% Chardonnay

6.40 g/l total acidity; 3.50 pH; 13.8% alc. by vol.

150 Cases produced

TASTING NOTES

Deep concentrated flavors of toasted hazelnut & vanilla balanced by bright, crisp apple and vibrant acidity.



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