

EMBLEM

NAPA VALLEY

2015 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

Another drought year pushed the Chardonnay to have smaller more intense berries and clusters. While the vintage was dry, the coastal and foggy climate of this vineyard location provided ambient humidity and water absorptions through the leaves. A lovely hang-time provided exceptional fruit development and the cold nights preserved the acidity while warm days amplified the unique fruit attributes of this wine. The growing conditions were wonderful and although a little more rain would have been ideal during the winter the overall growing season was comfortable and welcome.

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

7g/l total acidity; 3.45 pH; 14.5% alc. by vol.

500 Cases produced

TASTING NOTES

Fresh firm stone fruits of nectarine, and yellow cherry mingle with vibrant crisp tropical notes that together grace the pallet upon the initial greeting. As the wine settles in the mouth, sensations of fresh apricots and undertones of smooth toffee evolve while the acidity and minerality of the vineyard site manifest into a tantalizing tanginess across the entire pallet, leaving ones mouth watering. The pleasant contract between ripeness and mature fruit with crisp acid compliment and develop an alluring and slightly seductive nature to the soul of the wine.



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