

Cairdean Vineyards

Vintage: 2011

Varietal: Chardonnay

A.V.A: Napa Valley

Harvest Date: 9/23, 10/1, 10/18

Harvest Brix: 23.6, 23.8, 23.0

T.A.: 5.6 g/L

pH: 3.62

Aging: 69% new French oak barrels

Fermentation: 75% barrel 25% stainless steel

Bottling Date: August 27, 2013

Residual Sugar: 0.07 g/100mL

Alcohol %: 14.3



Tasting Notes

In the glass, this wine is brilliant with medium yellow color. On the nose this wine shows layers of complexity with oak spice, butterscotch, and vanilla perfectly balanced with tropical fruit, pineapple, apple and pear. On the palate this big wine enters with softness and rounds out with a sur-lie style and hints of sweet oak on the finish.

Ratings

92 Points, Tasting Panel magazine

Awards

Silver Medals ~ California State Fair 2014 & San Francisco Chronicle Wine Competition 2015

Vintage Notes

The 2011 vintage was one that was not for the faint of heart. The season brought many challenges and Mother Nature was full of surprises. The season began with very late spring rains and notable rains during flowering that reduced fruit set in many varieties up and down the Napa Valley. Yields were noticeably low, owing to these difficult conditions in such early stages of berry development. The summer months were cooler than usual and the typical summer heat spikes did not arrive until much later in the growing season.

Production Notes

100% Chardonnay

Winemaker Notes

This Chardonnay was harvested from two vineyards. The first vineyard is small and located at the southern end of Napa Valley. This fruit exhibited very distinct apple characters and was harvested in two passes due to its topography. The second vineyard is a larger vineyard in Carneros~Napa Valley. This wine was barrel fermented and aged on its lees; some stainless steel fermented Chardonnay was blended back in for balance.

Production

245 cases produced

Other Notes

Release Date: April 12, 2014