

PRIME

NAPA VALLEY

2015 PRIME

NAPA VALLEY CHARDONNAY COOMBSVILLE



100% Napa Valley (Coombsville)

100% Chardonnay

3.29 pH

6.9 g/L total acidity

Alcohol 14.2%

229 cases

100% Barrel Fermented

12% Stainless Steel,

58% Seasoned Oak,

30% new Acacia

Fermented on the lees.

Stirred weekly for 5 months.

No Malolactic fermentation.

Winemaking Notes: The 2015 vintage of PRIME Chardonnay comes from the 28 year old vines of the Berry Lane Vineyard in Napa's Coombsville district.

The wine was made in a fairly unusual style: 12% stainless steel, 58% Oak and 30% Acacia. The Acacia wood adds a unique floral and honey note to the wine. The three styles were blended just before bottling. To preserve the natural acidity, the wine did not go through malolactic fermentation. The result is a Chardonnay with focused minerality and an unusually crisp acid profile yet has the flavors associated with barrel fermentation.

-Ted Henry, Winemaker
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CA Retail \$38/bottle