

A26

CHARDONNAY

2021



Origin: Estate grown, Atlas Peak District of Napa Valley

Vintage: 2021

Blend: 100% Chardonnay

Alcohol: 13.5%

Tasting Notes: An expressive wine, the 2021 A26 features aromas of apple tart, peach, white flower blossoms and spice. Marked by vivid acidity that allows the wine to be vibrant while the mouthwatering notes of stone fruit, mineral and toasty spice elements grace the long finish.

Accolades:

James Suckling 96 points

Vintage Notes

The 2021 Chardonnay harvest will be remembered for low yields with intensely flavored, small-sized berries.

The season started off with very little rain during the winter and little spring frost. The second year of drought conditions in Napa Valley resulted in lower natural yields, requiring less canopy management throughout the growing season, and less dropping of fruit to bring balance to the crop as we neared harvest.

Harvest began August 26 and completed on September 7 providing a smooth and uneventful season.

Vineyard

A26 Chardonnay is the result of the finest selection of Chardonnay grapes from the 134 acres planted on our estate, and only 22.5 tons of Chardonnay were selected for the 2021 bottling. Blocks utilized for A26 are selected for their level of fruit intensity and distinctiveness due to clonal selection and their high elevation, located at the base of Atlas Peak.

The Chardonnay vineyards are planted at an average elevation of 1475 feet in the Perkins Gravelly Loam soils series, formed from alluvium derived from volcanic rock.

The A26 vineyards are planted to Heritage Wiemer, Dijon 76 and 96, Young 17, Matanzas 28 and Entav 548 clones. These are noted for their very small clusters, which contribute attractive aromas and flavors while maintaining natural acidity that brings freshness to the wine.

Vinification

Grapes were harvested in the cool, early morning hours to preserve the purity of the fruit and immediately taken to the winery.

After whole cluster crushing, the berries were placed in the press for a very gentle release of the Chardonnay free-run juice, which was chilled in a stainless-steel tank and allowed to settle before yeast inoculation.

The wine was barrel fermented and aged in new Remond and Le Grand French oak barrels, which add volume and texture without overpowering the beautiful fruit aromas. The wine remained in barrel for eight months, and did not undergo malolactic fermentation in order to preserve freshness, resulting in a mouthwatering finish of stone fruit, mineral and spice.



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