



Darms Lane 2011 Chardonnay

Technical Notes:

Blend: 100% Chardonnay

Appellation: Oak Knoll, Napa Valley

Aging: 10 Months - French Oak

Production: 315 Cases

Notes:

2011 marks our third vintage from the Oak Knoll District of the Napa Valley. Fermented in French oak barrels with native yeast, the wine was aged on the lees (*sur lie*) and stirred every two weeks to build texture and creaminess in the palate. The wine went through malolactic fermentation to soften the palate and to add complexity to the flavor and aroma.

Wine Description:

Fresh with inviting notes of pear, melon and jasmine on the nose, the palate is smooth and marked with stone fruit, hazelnut and chamomile notes. Our 2011 Chardonnay is silky and balanced with an elegant Crème brûlée finish. Drink on its own or as an aperitif.

Suggested Retail Price: \$28

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