



2014 CHARDONNAY, OAK KNOLL DISTRICT OF NAPA VALLEY

VINEYARDS: The Estate Bon Passe Vineyard and its neighbor the Trefethen Vineyard are both located in the southwestern bench lands of Napa Valley, in the Oak Knoll District.

APPELLATION: Oak Knoll District, Napa Valley

GROWING SEASON: The 2014 vintage started out slightly earlier than normal with bud break in early March for the Chardonnay. Temperatures were unusually even and a bit warmer for the first half of the growing season leading to expectations of a very early harvest. Things cooled down to near or just below normal for August and into early September allowing the grapes to slowly approach their peak. The lack of heat spells or threats of rain enabled us to pick at optimal ripeness in early and mid-September.

HARVEST DATE: Estate Bon Passe September 5th and Trefethen Vineyard September 17th

VARIETAL: 100% Chardonnay - 68% Estate Bon Passe Vineyard - 32% Trefethen Vineyard

WINEMAKER: Brian Mox

BARREL AGING: 10 months in Oak – 22% new: 100% French

- WINEMAKING: 100% Barrel fermented with native yeast. The wine was aged sur lie and the lees were stirred every 2 weeks for the first 6 months of aging. The wine was 100% ML inoculated and completed.
- TASTING NOTES: Subtle and nuanced, our 2014 Chardonnay offers aromas of Anjou pear, brioche with hints of vanilla and lemon blossom. The rich yet balanced palate presents white peach, melon, lemon custard and apple flavors. Moderate acidity and a good mouthfeel, our 2014 is round, soft with excellent texture that should pair nicely with food especially cream dishes. Enjoy!

PRODUCTION: 880 cases

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