

COSENTINO

THE WINERY

2019 CHARDONNAY NAPA VALLEY

COMPOSITION

100% Chardonnay

TASTING NOTES

A sophisticated Chardonnay which combines zippy aromas of tangerine, peach and lemon curd with added complexity of oak toast. The medium weight palate is marked by citrus flavors and fresh-baked apple pie. Rich with notes of vanilla, the lip-smacking finish invites another sip.

WINEMAKING NOTES

The year started out with ample rainfall which kept the soils moist and cool into spring. Summer was marked by warm, even daytime temperatures with few extreme heat spikes. The opportune weather conditions continued into late summer and fall. The harvest was of average volume, if not slightly below average and the fruit quality was exceptional; allowing us to craft wines with fresh acidity, texture, structure and finesse. Each lot was hand-picked, crushed and pressed, then racked, blended and aged 10 months in 100% French oak.

WINEMAKING INFORMATION

VINEYARD DETAILS: The Los Carneros District of Napa Valley OAK AGING: 10 months in French oak, 45% new ALCOHOL: 14.0% | pH: 3.55 | TA: 6.4 g/L | Residual Sugar: 2.4 g/L PRODUCTION: 259 cases