



*Girard*

2019 CHARDONNAY  
CARNEROS

VINTAGE 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 handpicked, crushed and pressed, then racked, blended and aged 10 months in 100% French oak.

VINEYARD NOTES

Our inaugural release of Chardonnay from the cool climate region of “Los Carneros” also known as Carneros (Spanish for “Rams”). Carneros is an American Viticultural Area which includes parts of both Sonoma and Napa counties located north of San Pablo Bay. The proximity to the cool fog and breezes from the bay makes the climate in Carneros cooler and more moderate than the wine regions farther north in Napa Valley or Sonoma Valley. The cooler climate has made Carneros attractive for the cultivation of cooler climate varietals like Chardonnay. The vineyard sources for this blend come from two of our estate vineyards; the blend comprises a selection of famous Chardonnay clones: Dijon, Wente & Robert Young.

TASTING NOTES

The nose is zippy with citrus aromas of lemon and tangerine, stone fruits and toasted oak. The medium-weight palate is marked by refined minerality and oak supporting a ripe palate of pear, lemon cream and fresh apple flavors. The finish is a crescendo of baking spice, and crème brûlée flavors.

VARIETAL COMPOSITION 100% Chardonnay

APPELLATION Los Carneros | OAK AGING 10 months *sur lies* in French oak, 40% new

ALCOHOL 13.9% | pH 3.34 | TA 5.5 g/L | Residual Sugar 1.79 /g/L | PRODUCTION 3,000 cases produced