

# SWANSON

## VINEYARDS

### 2013 NAPA VALLEY CHARDONNAY

Chardonnay represents an increasingly significant portion of the Swanson portfolio. Unobscured by oak, malolactic fermentation or other distractions, the expansive aromas and flavors of golden, ripe Chardonnay fruit are directly translated into the wine itself.

#### GROWING SEASON:

In the 2013 vintage, we experienced moderate temperatures and dry conditions in all of our vineyard locations. All wines from the vintage, both red and white, benefitted from a long, cool growing season, and this was especially true for Chardonnay.

#### VINEYARDS:

Andy Beckstoffer's Carneros Lake Vineyard is a magical place for the Chardonnay grape. The volcanic, shallow, sandy clay-loam soil and cooling effect of marine air from San Pablo Bay are critical factors in the slow, evening ripening of the fruit. Swanson's Oakville Estate vineyard, while in a slightly warmer area, also has clay-loam soil that is well-adapted to the production of excellent Chardonnay.

#### WINEMAKER'S NOTES:

With its vibrant, golden yellow color and generous nose suggesting honey, ripe peach and acacia flower, this wine makes a strong first impression. Sweet and succulent upon entry, Meyer lemon, wild honey, a kiss of French oak, and a bit of yeast emerge as the wine evolves in the mouth. This Chardonnay is voluptuous in terms of fruit, body and texture. In addition to the pedigree of the vineyard sources, frequent lees stirring over an 8-month period was undoubtedly a major contributor to the hedonistic qualities of this wine.

- Chris Phelps, Winemaker



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#### HARVEST DATE:

Harvest dates: September 11  
(Carneros), August 30 (Oakville)

#### BOTTLING DATE:

May 2014 -- 536 cases

#### WINEMAKING:

Whole-cluster pressed,  
cold-fermented  
Barrel-fermented  
Stirred on the lees for 8 months  
Dry, no malolactic fermentation