

# SWANSON

## VINEYARDS

### 2014 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 in the wine itself.

#### GROWING SEASON:

2014 was another great year for Napa. The slightly higher rainfall in Spring allowed the vines to access much needed soil water at budbreak. Successful flowering set a good crop, which allowed us to selectively thin throughout the year. The drought conditions towards the maturation phase of berry development gave us small concentrated clusters of grapes; perfect for making intense and concentrated aromatic wines, albeit in limited quantities.

#### VINEYARDS:

Sensitive to the place and soil where Chardonnay is grown, we were careful to choose two Napa Valley AVA sites that complement one another - Oakville and Carneros. Planted with Dijon clones 96 & 76, the Oakville estate vineyard received moderate summer day time temperatures with cool evenings. This site lies in the heart of Oakville, on a bed of well drained fluvial deposits. The Carneros vineyard is impeccably farmed by Andy Beckstoffer and is closer to the marine influence of the San Francisco Bay. It receives moderate day time temps followed by evening fogs, which helped develop flavor, while retaining vibrant and focused acidity.

#### WINEMAKER'S NOTES:

Essential to all good Chardonnay, is a backbone of acidity, which we achieved by picking early and not allowing our Chardonnay to go through Malolactic fermentation. This allowed us to craft a wine that is crisp, clean, and refreshing while at the same time delivering more tropical fruit flavors such as guava, Asian pear and melon. On the nose, the oak has a subtle play between aromas of freshly cut melon, brioche and baker's dough. Delivering an elegant balance of tropical fruits, white jasmine flowers, pear and talc on the finish.

- Robin Akhurst, Winemaker

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#### HARVEST DATE:

September 4th (Oakville)  
September 13th (Carneros)

#### BOTTLING DATE:

August, 2015  
550 cases (12 x 750ml)

#### WINEMAKING:

100% Chardonnay  
Whole-cluster pressed  
Cold-fermented  
9 months in 8% new French oak  
Moderate lees stirring

