



2012 CHARDONNAY

Hommage, Mitsuko's Vineyard, Carneros, Napa Valley

MITSUKO'S VINEYARD, located south of Highway 121 in the cooler part of Napa Carneros, has an abundance of ideal sites for Chardonnay. Since its purchase as bare land in 1989, we have continually refined our plantings to optimize the wine grape quality potential of each block, thus our Chardonnay blend continues to evolve every year.

HARVEST NOTES

2012 began with a drought-like winter and early spring, accelerating budbreak and resulting in an even bloom. Warm temperatures continued into the late spring and summer without much heat, prolonged cool periods or significant rainfall – essentially perfect weather for winegrape growing. As a result of these conditions, véraison proceeded uniformly, and was two weeks earlier than in 2011. As harvest approached, the combination of warmer days and cooler nights ensured full ripeness in terms of flavor development and tannin maturity, crucial for wine balance. This ideal weather pattern also set the stage for a higher-than-normal berry size which resulted in a prodigious crop which perfectly ripened through early autumn.

WINEMAKER NOTES

Our Hommage Chardonnay was night harvested and delivered cold early in the morning for immediate gentle whole cluster *Champenoise*-style pressing, ensuring the highest quality possible. Juice was racked into barrels, and fermentation proceeded slowly in our cellar. After fermentation, the wines were inoculated with a malolactic bacteria strain which naturally deacidifies and stabilizes the wine without producing buttery flavors that can detract from the fruit's distinct personality. Individual wine lots were stirred frequently and aged *sur lie* for 22 months without racking. In the early summer of 2014, the wine was racked up to tank to prepare for bottling.

TASTING NOTES

This golden hued wine possesses exotic and bold aromas of honeycomb, *marron glacé*, baked quince, tangerine zest, narcissus flowers, beeswax and spices. Generous and expansive on the palate, its broad texture, intensity of flavor and pitch-perfect acidity lead into a finish of tremendous length and stylish minerality.

LABEL ART

The label art pays homage to Simon Hantaï. Hantaï moved to France in 1949 and quickly became known throughout Europe for his large, abstract canvasses of profound, saturated color. Motivated by Jackson Pollock's gestural abstractions, Hantaï strove to produce a new method of painting that would redefine the role of the artist and restructure the picture plane. His unique aesthetic is evidenced by *Untitled of 1955*, reproduced on the label.



TECHNICAL INFO

VINTAGE

2012

VARIETAL COMPOSITION

100% Chardonnay

VINEYARD

100% Mitsuko's Vineyard,
Carneros, Napa Valley

AVERAGE VINE AGE

22 years

SOIL

Diablo Clay and Haire Clay Loam

MASSALE SELECTIONS

Old Wente and Atlas Peak – Weimer
massale selection

HARVEST DATES

October 4 - October 9

FERMENTATION

100% barrel fermented

MALOLACTIC

100%

AGING

22 months in 70% new French oak

BOTTLING DATE

July 2014

ALCOHOL

14.8%

PRODUCTION

437 cases

OPTIMUM DRINKING

Now—2021