



COTURO

2014 NAPA VALLEY CHARDONNAY

Vineyard

Stewart Vineyard

Composition

100% Chardonnay
100% Carneros
Robert Young Clone

Harvest Date

September 11, 2014

Fermentation

Barrel fermentation
10 days at 68°

Oak aging

100% French Oak 1/3 new
10 months

Bottling Date

10 months

Production

144 cases

Winemaker

Peter Franus

TA: 0.62 g/100 ml | **pH:** 3.62

Alc.: 14.4% | **RS:** 0.57 g/L

Tasting Notes

As you enter Napa Valley from the south, you are in Carneros, driving on the highway that runs right through the old Stewart Dairy property. When you see the black and white "Oreo" cows munching grass on the hillside, look to the right and you will see the vineyard. There is definitely something special going on here. Vine vigor is suppressed, the result of a slight saltwater intrusion. The wind, clone, temperature and of course the unknowns all come together to deliver a unique and atypical Chardonnay.

There is an elusiveness to great Chardonnay. When it realizes its potential, it offers flavors and aromas found in no other wine. You often hear that Pinot Noir is the most difficult wine to produce. I nominate Chardonnay as equally difficult.

In 2014, sunshine and a warm dry spring gave way to mild and ideal growing conditions throughout the summer. Uneventful and no extremes are often signs of a wonderful vintage. A common theme of 2014 is delightfully fruit forward wines with impeccable balance. Harvest began early and finished early, avoiding the potentially cool and rainy autumn conditions.

Wine production. Grapes were whole-clustered pressed, settled overnight and the juice then racked to barrel. Each barrel was inoculated with a yeast strain chosen for its ability to ferment slowly and not generate much heat, critical in barrel fermentation. The goal was to preserve aromatics and add complexity. The wine was aged sur-lie for 10 months.

Coturo Chardonnay distinguishes itself from the pack of so many California Chardonnays with its nod to Burgundy. The 2014 displays a slight golden tinge with mineral, toasted hazelnut, vanilla, green apple, orange peel, and subtle butterscotch aromas. Complex to say the least! An appropriate amount of oak supports the rich flavors that are reined in by the acidity and structure. The wine remains refreshing and long, awakening the palate.

I am honored to produce this single-vineyard Chardonnay exclusively for Coturo.

Peter Franus