



VENGE 2015 MALDONADO VINEYARD CHARDONNAY, NAPA VALLEY

Our Dijon Clone vines have really come into themselves in the last few years, and the 2015 vintage of our Maldonado Vineyard Chardonnay is broader, bolder, and more aromatic than ever before. This is due primarily to the notable growing conditions of 2015, with continuing drought throughout the entire year that was mitigated by plenty of cool, foggy mornings. We saw a lower berry set due to lower temperatures during bud-break, which resulted in a more structured, intensely perfumed wine.

This wine has a golden straw hue in the glass with bouquet of honey, marmalade, fresh citrus zest, toasted pine nuts, rocky flints, allspice and toasty notes. Crisp lemon drop, pineapple, ripe apple and coconut fill the mouth. The play of fresh and savory notes is mirrored in the balance of bright acidity and full body. Anticipated maturity from 2017 to 2020.

IN THE VINEYARD

The Dijon Clone strains are isolated from grapevine cuttings in France, where the Chardonnay varietal originates, and grown throughout the world for their notable characteristics of balanced acidity and lifting tropical aroma in both fruit and resultant wine. Working with long-time Napa Valley father and son grape growers, Lupe and Hugo Maldonado, is quite a privilege. Combined, the duo has over 54 years of grape growing experience. Located in the southeastern reaches of the Napa Valley in a small area identified as Jameson Canyon, the Maldonado Vineyard has been planted in meticulous meter-square spacing. The cool and often foggy climate of the Maldonado vineyard allows for a slow growing season and optimal ripening. The vines were carefully hand-harvested and delivered in the chilly early morning to the winery.

IN THE CELLAR

Immediately upon their arrival to the estate, the grapes are whole-cluster pressed and allowed to settle in the chilled tank prior to fermentation and their barreling in once-used French oak. In keeping with the Burgundian practice of aging Chardonnay, only about 25% oak is used. *Batonage*, or the gentle stirring of the lees, is employed in the early stages of ageing to further refine the wine's richness and add body to the mid-palate, while preserving freshness. The wine was *sur lies* aged for 15 months. 15% native malolactic fermentation was allowed to build complexity and body. The 2015 Maldonado Vineyard Chardonnay was bottled unfiltered.



100% "Dijon Clones"
Chardonnay
0.81 g./100mL T.A.,
3.36 pH,
14.5% Alcohol.

350 Cases Produced