

Waterstone Chardonnay Napa Valley

Waterstone Winery

United States - California - Napa Valley

The grapes for this wine were grown in the Oak Knoll District of Napa Valley, where soils are transitional from gravel to silty clay loam. The climate is moderate to cool with marine air until mid-morning and frequent late afternoon breezes that maintain cooler temperatures and ensure a longer growing season. Chardonnay from this region showcase flavors of crisp apple, mineral notes and tropical fruit with good acidity.

Aromas of lemon curd, sweet butter, brioche and sun-ripened peach mingle with notes of nutmeg and vanilla bean. The palate is creamy, with zesty lemon overtones and minerality persisting on the finish.

TA: 0.61g/100ml
pH: 3.35

Specifications

Appellation	Napa Valley
Varietals	100% Chardonnay
Soil type	Gravel and silty clay loam
Vinification	After whole-cluster pressing, the Chardonnay juice was barrel-fermented in French oak barrels and aged sur lie for 6 months. During this period, the barrels were frequently stirred to increase yeast contact and add richness and complexity. 80% of the blend underwent a secondary malo-lactic fermentation, further enhancing the creamy mouthfeel. Wine was aged for 6 months in French oak barrels (29% new).
Production	488 (9-liter cases)



Codes, Weights and Measures

UPC	8 31822 00111 7
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 08 31822 00111 4
Case Weight	38
Cases/Pallet	56
Layers/Pallet	14
ABV	14.50%
SRP	\$ 33.00 USD 750mL Bottle