



SEQUOIA GROVE

W I N E R Y

2015 NAPA VALLEY CHARDONNAY

Aromas of fresh lemon rolling quickly into lemon curd and warm toasted almonds. The fresh fruit nose is balanced nicely with secondary aromas of custard and brioche, ripe melon, pear, and poached pear. On the palate the wine shows flavors of perfectly nutty toast and marzipan. The mid-palate is creamy with a hint of nutmeg and finishing with fresh citrus.

HARVEST & WINEMAKING

These Chardonnay grapes are mostly Dijon and Wente clone grown in the renowned Carneros District in Napa Valley. We buy fruit from the Haire Vineyard and Ghisletta Vineyard as well as the Cunat Vineyard in the Oak Knoll District of Napa Valley. Grapes were harvested September 1st through 15th, 2015, with Brix from 23.2 to 25.8 degrees brix. Our Chardonnay is hand-harvested, cluster-sorted and whole cluster pressed to preserve the pure varietal characteristics. The creaminess comes from stirring the lees in oak barrels twice each month for 8 months. No secondary malolactic fermentation was allowed.

THE 2015 VINTAGE

Harvest 2015 was one of our earliest years on record. The persistent California drought and a cool spring during bloom lead to low yields in the vineyard and an early bud break. Careful irrigation and canopy management were key, and allowed our growers to maximize quality and create beautifully ripe and balanced fruit. The wines resulting from the 2015 vintage are some of our favorite to date.

PAIRING RECOMMENDATIONS

This is a very food friendly wine and will go well with most dishes, from appetizers to soups to main courses. Serve slightly chilled to appreciate the full range of flavors. This wine will get richer and evolve for at least five years.

WINE STATS

Cases produced:	3,737
Alcohol:	14.1%
TA:	6.9 g/L
pH:	3.52
Blend:	100% Chardonnay
Appellation:	Napa Valley
Aging:	Aged 10 months sur lies in oak, 30% new French oak

Harvested: September 2015

Bottled: July 2016

Released: January 2017