



COQUEREL

2013 CHARDONNAY

| NAPA VALLEY |

OVERVIEW

Coquerel Family Wine Estates is located just beyond the town of Calistoga at the north end of the Napa Valley. The heart and soul of our winery is our estate vineyard, a gorgeous, oak-studded property that sits in the afternoon shadows of the Mayacamas Mountains. Since 2005, we have done extensive enhancement and replanting of the site to ensure world-class fruit from vintage to vintage. The combination of warm temperatures and deep, clay soils makes this ideal terroir for Sauvignon Blanc, our flagship variety. It also produces exceptional Verdelho, Tempranillo and Petite Sirah. In addition to our estate fruit, we source Chardonnay, Cabernet and other noble grapes from a handful of premier growers throughout the Napa Valley.

VINTAGE

While the 2013 vintage had 16% more rainfall than 2012, it would still be characterized as a dry year. The start to the season was temperate and fortunately there was no frost after bud break. Overall the summer was marked by cool mornings and warm afternoons. A heat spell during the second week of August accelerated the ripening process. We hand harvested on August 22th in the early morning hours under cool condition to preserve the freshness of the fruit.

WINEMAKING

Our 2013 Chardonnay came from a relatively cool site in the Oakville AVA of southern Napa. Most of the wine was fermented in French oak barrels (25% new) with the remainder in stainless steel barrels. To retain acidity we did not allow the wine to go through malolactic fermentation. Weekly batonnage for seven months added creaminess to the mid-palate. The wine was bottled in May 2014.

TASTING NOTES

Past fans of our style Chardonnays will love the 2013. Like its predecessors, it offers great intensity balanced by firm acid and low pH. The bouquet brings together peach, pear, grilled almonds and a hint of flint (minerality). The palate is both creamy and firm. This is not your typical Napa Chardonnay. Instead it is an elegant, well proportioned wine that should age gracefully over the next few years.

STATISTICS

COMPOSITION	100% Chardonnay	TA	6.3
REGION	Napa Valley	pH	3.4
FERMENTATION	90% French Oak Barrels (25% new) 10% Stainless Steel Barrels	ALCOHOL	14%
AGING	7 months <i>sur lie</i>	CASES	210

