



COQUEREL

2015 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 2015 we planted 4 acres of Cabernet Sauvignon and Cabernet Franc on our estate. These vineyards are planted high density with the best rootstocks and clones and will start producing during the 2017 vintage. 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

2015 was another challenging growing season; the vineyard was beset with a low rainfall for the fourth year in the row with a majority of the precipitation occurring in December 2014 and February 2015. The bud break of the vines was early but the canopy growth was slow due to the drought. We harvested by hand in the early morning of September 4th in the early morning under cool conditions to preserve the freshness of the fruit.

WINEMAKING

Our 2015 Chardonnay came from a relatively cool site in the Coombsville AVA of eastern 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 July 2016.

TASTING NOTES

Past fans of our style Chardonnays will love the 2015. 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	Ambrosio Vineyard, Coombsville	pH	3.4
FERMENTATION	90% French Oak Barrels (25% new) 10% Stainless Steel Barrels	ALCOHOL	14%
AGING	7 months <i>sur lie</i>	CASES	260

