

# THE TERRACES

## 2014 Chardonnay

### NAPA VALLEY



Varietal:	100% Chardonnay
Cases:	460
Alcohol:	14.5%
Bottled:	April 17, 2015
Released:	June 15, 2015
Suggested Retail:	\$30.00
Vineyard:	Trefethen Vineyards is located in the Oak Knoll District toward the southern end of the Napa Valley at a relatively low elevation on the valley floor, making it accessible to the climate-modulating effects of the bay. Cooling breezes and coastal fog slow ripening, extending a growing season which can last up to eight months.
Vintage:	Close to ideal, a second consecutive epic vintage. Although a drought year, late spring rains provided ample moisture for the vines to develop a strong canopy with above average yields. A relatively cool summer with few heat spikes resulted in beautiful fruit through veraison and ripening. Grapes reached ideal maturity with terrific fall weather.
Production:	Hand picked and sorted prior to being removed from the stems and slightly crushed. The grapes initially go in one-ton insulated bins with plenty of dry ice, and spend between 20 and 30 hours on their skins to extract flavors. Very gently pressed in a one-ton basket press, the juice is left to settle. A combination of wild and domestic yeasts are used to maximize complexity and varietal characteristics. Fermented at cold temperatures in stainless tanks until almost dry, the wines are moved sur lie to mostly neutral French oak barrels. Stirred every two weeks until bottling, the wine develops richness that is balanced by the prevention of malolactic fermentation.
Tasting Notes:	Light gold in color, with a fruit basket of aromas including ripe pear, melon, pineapple, baked apple and a hint of sweet vanilla. The palate is medium bodied with bright fruit flavors of pineapple, mango, and melon. Finishes bright and lively, leaving you wanting for more. Drink now to 3-5 years.
The Terraces:	130 years of grape growing and 30 years of winemaking history inspires us to create epic wines of astonishing value. We produce less than 3500 cases in total each vintage. We encourage you to visit on your next trip to Napa.