



SEQUOIA GROVE
WINERY

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Napa Valley Chardonnay 2021

America / Napa Valley

Sequoia Grove Napa Valley Chardonnay is meticulously hand harvested and, upon arrival at the winery, immediately whole cluster pressed to tank where it is cold settled and racked 24 hours later to another tank to begin fermentation. As the fermentation progresses, the tank is barreled down in stages. The first stage gets the most barrel extraction. The second stage is a combination of barrel extraction and fruit flavors. The third stage, at lower brix, preserves the fresh fruit characteristics. The wine finishes primary fermentation in 100% French oak barrels. The wine is aged for 10 months on the lees where it undergoes battonage (lees stirring) every two weeks, as each lot demands. For the first time for Sequoia Grove, because of the very high acidity given by the growing season, this wine went through 7% secondary malolactic fermentation to balance the palate. This Chardonnay is sourced from four vineyards: long-time Napa Valley growers Jim Haire (Carneros) and Joe Ghisletta (Carneros), in addition to Cunat (Oak Knoll), and a new vineyards source for us: Tula Vista (Carneros). Jim Haire grows old Wente clone, whose small clusters pack concentrated, tropical flavor, and Robert Young clone, known for a lemon, lime character. Joe Ghisletta grows Dijon clone 76 which gives stone fruit character. Cunat grows Dijon clone 95 and 96, which also gives stone fruit and melon character. Tula Vista is clone 17, also known for lemon, lime character.

HARVEST NOTE

The 2021 vintage was of excellent quality, especially for well-selected sites. With very little rain during winter, the drought had a large effect on vineyards. Canopies and berries were small across all vineyard sites, lending to a concentration of aromas and flavors in the finished wines. The cooler spring delayed shoot growth in some vineyards and growers had to be careful not to over-correct and push vines for more growth later on. The mild summer and light crop helped speed up ripening. In addition, the hills did not cool off at night, which expedited ripening ahead of the valley floor in some cases. The harvest started early and ended early and abruptly, with over 10 inches of rain falling shortly after the last grapes were picked in mid-October.

TASTING NOTE

Medium-bodied and focused with flavors of tangerine and pear, wet stone, lemon oil and a long, refreshing finish of mineral and bright acidity.

TECHNICAL DATA

GRAPES: 100% Chardonnay

APPELLATION: Napa Valley

PH: 3.47

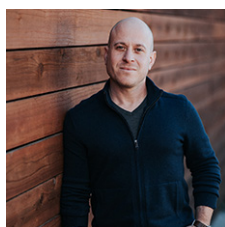
ACIDITY: 5.7 g/l

ABV: 14%

AGING: Aged 10 months sur lie in French Oak, 35% New

UNIQUE SELLING POINTS

- Grapes come from cool climate sites within Napa Valley, producing a fresh style of wine.
- Ages 8 months on lees in French oak barrels for added complexity



“Achieving balance is the guiding principle in my winemaking”
Jesse Fox, Winemaker