

WHITE ROCK VINEYARDS

2013 CHARDONNAY NAPA VALLEY

100% Chardonnay

TECHNICAL DATA

Production: 1,058 Cases

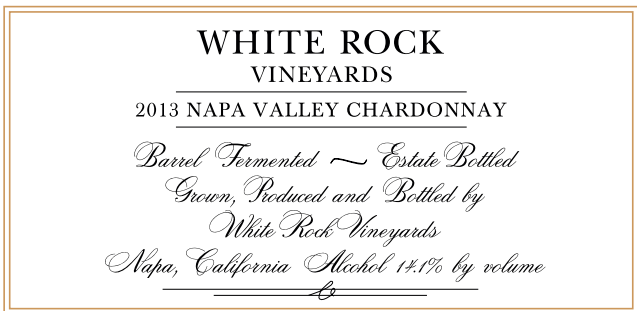
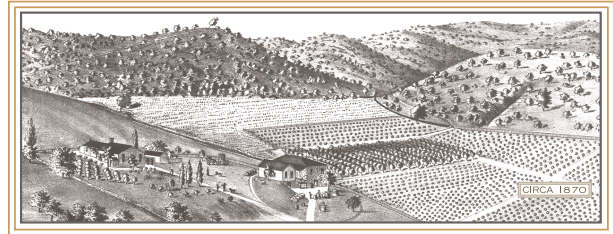
Barrel Aging: On lees for 11 months
100% neutral French oak

Fermentation: Indigenous yeasts
in French oak barrels
~10% Malolactic completed

Bottled: August 2013

Chemistry: Alcohol 14.1%
pH 3.37
Total Acidity 7.5 g/l
Zero residual sugar

Vineyard: Estate grown, produced, and bottled one mile off Silverado Trail, east of Yountville on the south end of the Stag's Leap Range. East and west facing hilltops with white volcanic ash soils in a microclimate a few degrees cooler than the valley floor.



Winemaker's Notes:

2013 was another beautiful vintage at White Rock, and this Chardonnay is showing beautifully and lively. The nose is bright and fresh with notes of zesty lemon and stone fruits. Green apple fragrances yield to a full mouth of quince, ripe melon, and finishes with hints of Meyer lemon. Our Chardonnay develops its lush mouth feel from 11 months of sur-lies aging in French oak barrels. The acid is bright and well integrated, promising excellent age-ability.

White Rock's 2013 Chardonnay is bright and beautifully focused, with tons of lemon oil, white flowers and stony, mineral notes. Drink this vibrant, steely Chardonnay over the next handful of years. Readers who enjoy Chardonnays built on a Chablis-like model of precision will find plenty to admire in this striking wine from White Rock. – 93 points, Antonio Galloni

*Claire and Henri, proprietors; Christopher, winemaker; Michael, vineyard manager
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