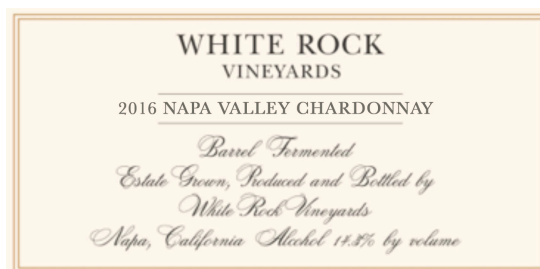
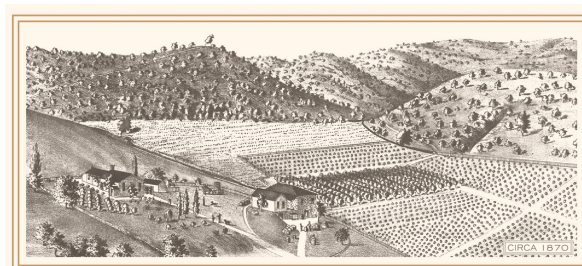


WHITE ROCK VINEYARDS

2016 CHARDONNAY

Appellation:	Napa Valley Estate
Blend:	100% Chardonnay
Production:	540 cases
Barrel Aging:	11 months sur-lie aged in French Oak
Bottled:	September 2017
Released:	January 2019
Chemistry:	Alcohol: 14.3% pH: 3.3 Total Acidity: 6.3 Residual Sugar: 0.0



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. The lower slopes make our Claret.

WINEMAKER'S NOTES

2016 was an intensely concentrated and focused vintage at White Rock. This Chardonnay is showing lively citrus notes, great depth and purity. The nose is fresh and bright with notes of ripe apples, white peach, honeycomb and quince. Saline and minerality are the backbone of our terroir and the sur-lie aging yields a lush monthfeel. With bright aromatics, complex stone fruit, herbes de provence and saline minerality, this Chardonnay represents all the elegance and beauty of the 2016 vintage and the unique attributes of our 19th century winegrowing estate.

ACCOLADES

The 2016 Chardonnay offers open-knit scents of ripe apples and nectarines with suggestions of fresh hay, praline and fennel seed. Medium-bodied with mouth-filling, uncomplicated apple-inspired flavors, it has lovely freshness and a spicy kick to the finish.

—R. Parker, *Wine Advocate*

Proprietors Claire & Henri Vandendriessche
Winemaker Christopher Vandendriessche and Winegrower Michael Vandendriessche
1115 Loma Vista Drive, Napa, California 94558 | Phone/Fax (707) 257-7922
www.whiterockvineyards.com