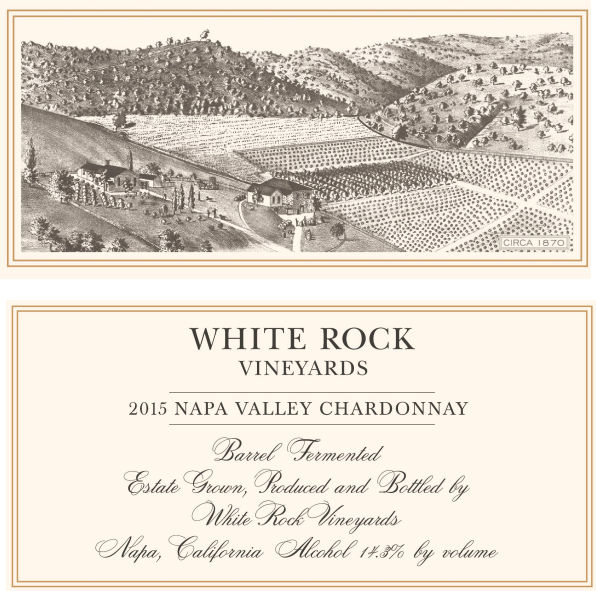
WHITE ROCK
VINEYARDS

2015 CHARDONNAY
NAPA VALLEY

100% Chardonnay

TECHNICAL DATA



Production:	305 Cases
Barrel Aging:	On lees for 11 months 100% neutral French oak
Fermentation:	Indigenous yeasts in French oak barrels ~10% Malolactic completed
Bottled:	July 2016
Chemistry:	Alcohol 14.3% pH 3.31 Total Acitidy 7.0 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

2015 was a light vintage at White Rock, with intense concentration and focus. This Chardonnay is showing lively citrus tones with purity and depth. The nose is bright and fresh with notes of zesty lemon, quince, and honeycomb. Green apple fragrances yield to a full mouth of marmalade, lemon meringue and marzipan, and finishes with hints of Meyer lemon. Saline and minerality are the backbone of our terroir, and this Chardonnay represents all the intensity of the 2015 vintage. 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.

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