

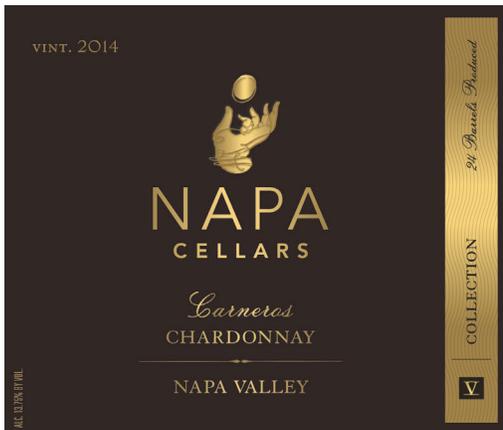


*Napa Cellars embodies the classic Napa Valley style – ripe, rich, balanced and collectible. At Napa Cellars we have the great fortune of sourcing the finest fruit from many of Napa Valley's renowned AVAs, assuring every vintage represents the very best of Napa Cellars. Our **V Collection** wines are limited-production, sub-appellation wines from the Napa Valley that pay tribute to the original five acres upon which our winery was founded in 1968. Each wine is 100% varietally true and captures the essence of the appellation from which it hails.*

*Carneros*  
**CHARDONNAY**

**NAPA VALLEY**

VINT. 2014



*Vineyards*

Grapes for the 2014 V Collection Chardonnay were selected from Mueller and Cabral vineyards in Carneros, including Clone 5, Wente clone and Cabral selections. Located in the southwestern portion of Napa Valley, these vineyards are level sites with characteristics typical of the region; thin clay soils, frequent wind and significant cloud cover. These vineyards offer ideal conditions for Chardonnay, giving the fruit an extended ripening period and creating greater complexity in the resulting wine.

*Growing Season*

2014 was a remarkable vintage for all varieties across Napa Valley. Exposure to late fall rain was largely avoided, thanks to the region's earliest harvest on record. Although much of the fruit had already been picked by late August, a significant earthquake struck Napa on August 24, leaving growers and vintners with some unexpected twists during harvest season. Overall, the early harvest ensured optimal ripeness and excellent flavor development in the vineyard and great depth and complexity in the glass.

*Winemaker Notes*

“This bright, inviting wine showcases aromas of lemon peel, tangerine and pineapple, framed by hints of brioche and toasted hazelnut. It is unmistakably Chardonnay, with its refreshing acidity and complex flavors of crème fraiche, pear, lemon and graham cracker, accented by delectable notes of butterscotch and caramel. A round texture complements the well-integrated oak and long, lingering finish.” —Joe Shirley

**APPELLATION:** CARNEROS

**COMPOSITION:** 100% CHARDONNAY

**COOPERAGE:** 11 MONTHS, 100% FRENCH OAK (33% NEW)

**ALCOHOL:** 13.9%

**T.A.:** .51 G/L

**PH:** 3.29

**HARVEST DATE:** SEPTEMBER 15, 2014

**RELEASE DATE:** AUGUST 2016

**CASES:** 1,000