

# ZIATA

## 2016 CHARDONNAY, CARNEROS, NAPA VALLEY

### The Wine:

A rich and layered Chardonnay reminiscent of its cool-climate origins. Flavors of orange and melon are framed by decadent notes of butterscotch, honey and warm spice, creating a well-balanced and complex wine.

—Jennifer Williams, Winemaker

### The Vineyard:

We selected the fruit for our inaugural Chardonnay from a family-owned vineyard in the Carneros District, a sub-appellation at the southern end of Napa Valley, renowned for its cool-climate Chardonnay. Cooled by fog ushered in from nearby San Pablo Bay, the rolling hills of this certified sustainable vineyard have produced extraordinary Chardonnay and Pinot Noir grapes for more than 30 years. The vineyard management team farms the vineyard block by block, allowing us to craft a well-balanced, vineyard-driven Chardonnay that offers a layered portrait of this special site. This vintage is a blend of Wente, 15 and 548 clones.

### The Growing Season:

The 2016 vintage in Napa Valley has been widely lauded as exceptional in quality, with moderate yields. An early bud break was followed by a cooler growing season, with few heat spikes in the summer. The lengthy growing season allowed the grapes more time on the vine to ripen evenly. Slightly lower yields translated to more intensely concentrated flavor in the glass.

### Winemaker Notes:

Following harvest in September, the fruit was fermented in barrel to lend a rich, creamy texture to the final wine. This Chardonnay underwent partial Malolactic fermentation and was aged for 10 months in a combination of new and neutral French oak barrels, followed by another 8 months in bottle before release.

### The Facts:

Vintage: 2016  
Varietal: Chardonnay  
Appellation: Carneros, Napa Valley  
Fermentation: 100% barrel fermented  
Aging: 60% neutral French oak, 40% new French oak  
Alcohol: 14.3%  
Release: March 1, 2018  
Cases: 400 cases

