



CHARDONNAY ***Napa Valley 2013***

Rich, buttery and delicate - Backstage Napa Chardonnay is characterized by the Napa Valley (Rutherford) soils and terroir. An early budding season (2013), the grapes were hand-picked on September 21st, and brought into the winery early that afternoon. The bunches for Backstage were then sorted before being run through the crusher/destemmer. The wine was pressed, then aged 12 months in 60-gallon French oak barrels (*Quercus Petraea*)- where the wine went through malolactic fermentation.

STATISTICS:

- **Production: 650 cases**
- **Vineyard Statistics: Backstage -Rutherford, Napa Valley**
- **Vineyard Planted: 2001 on East/West Axis**
- **Aging: 12 months, new French oak barrels**
- **Winemaker: Philip Zorn**
- **Alcohol: 14.2% by volume**
- **Harvest Date: September 21st, 2013**
- **Release Date: January 19, 2015**

TASTING NOTES:

The result is a rich, creamy, buttery texture with nutty (hazelnut) flavors and apple/pear aromas. Delicate and appealing. Enjoy this luxurious wine.