

PROOF[®]

OF THE PUDDING

*Decanting
Recommended*

By Insiders.



For Insiders.

CHARDONNAY CARNEROS NAPA VALLEY 2013

*100% Carneros Napa Valley Chardonnay. Harvested September 26, 2013. Brix at harvest: 25.3g. Alcohol 14.5%; Residual Sugar 0.20%; Volatile Acidity .5 g/L; Titratable Acidity 6.2g/L; pH 3.59
Decant 1-2 hours before serving when possible. Enjoy upon release or cellar until 2018.
178 cases made. Winemaker: Miguel Caratachea.*

VINTAGE 2013

2013 is well regarded as a trouble-free vintage from beginning to end. The California draught was in its second year, so the season was dry, but there was still water underground. The grape flavors were concentrated, with acidity and ripeness well balanced.

WHAT TO LOOK FOR

Proof is one of the driest Chardonnays from Napa Valley, just 0.2% residual sugar. It is not for the impatient. This wine may seem hard and simple at first, but watch for an expansive “evolution” in the glass. It begins with a racy texture and stony, green apple flavors, but over two hours it becomes almost sweet with citrus, nectarine and floral notes, and an ever richer mouthfeel. Some reviewers have mistaken the abundant tannins as oak flavors. Those actually originate from the Chardonnay grapes; we used only neutral oak barrels for aging.

OUR APPROACH

Proof Chardonnay is “high-wire winemaking” at its most thrilling – flaws can be all too apparent without the safety net of big oak, butter, and alcohol – but as a small winery we wanted to challenge our customers and ourselves with a wine that is different and *naturally* appealing.

For decades Napa Valley has held southern Burgundy as the paragon of Chardonnay and applied the same techniques. This has served us well, but our valley is warmer, our fruit is lusher and less acidic. Our wines carry new oak and malolactic fermentation in a more grandiose way, which we believe obscures the beauty and uniqueness of our gorgeous fruit. We wanted to try gorgeous over grandiose.

So, what if we broke away from the crowd and aimed for the style of that other great region in Burgundy, to the north? Strip away the gaudy oak and butter and let the perfectly *pure taste of Carneros Chardonnay* speak for itself. Treat the wine seriously, aim for a mouth-filling texture derived from the grapes alone, bursting with the sunny flavors of Napa Valley with an ultra-long finish. Ageworthy. A Napa Valley Chardonnay made in the style of Chablis. We hope you enjoy this new experience.

– Lee Nordlund, Proprietor & Miguel Caratachea, Director of Winemaking

Proof is produced by Punch Vineyards. We strive to make wines that are highly gratifying to the natural sensitivities of experienced and casual wine drinkers alike. We believe this can be achieved by emphasizing the pure flavors from the grapes, velvety mouthfeel, and mouthwatering finish.