

# PRIDE MOUNTAIN VINEYARDS

## 2019 CHARDONNAY

Aromatics of lemon curd and honey crisp apple are lifted by linden flower, a subtle flintiness and zesty ginger spice. In the mouth, white peach, fresh chervil, brioche and minerally nuances transition to bright lemon-orange citrus, which adds refreshing zeal to the textured and sumptuous finish. A striking chardonnay of classic cut and balance.

Our 2019 Napa Valley Chardonnay reflects the balance of this lovely vintage perfectly. Harvested in multiple passes from September 12<sup>th</sup> through September 28<sup>th</sup>, the grapes used to produce this wine maintained a lively acidity despite the warm and sunny vintage conditions. Each lot of grapes was harvested by hand in the early hours of the morning, beginning at midnight and concluding before dawn, so that cold grapes could be whole-cluster pressed first thing in the morning (which minimizes extraction of any harsh skin phenolics into the wine). The wines were barrel fermented in 10% new French oak, with weekly stirring of the lees, before being blended and bottled in July 2020. This wine is delicious now but was also conscientiously crafted with no exposure to oxygen in order to assure that it can also age beautifully.



### PROFILE

Appellation:	Napa Valley
Vintage:	2019
Harvest:	September 2019
Fermentation:	10% New French Oak 90% Neutral Oak
Cooperage:	10% New French Oak 90% Neutral Oak
Blend:	100% Chardonnay
Alcohol:	14.2%
Bottling:	July 2020
Production:	1640 cases
Release Date:	October 2020
Retail Price:	\$45.00