



NEWTON

—VINEYARD—



HARVEST DATES

August 25 - September 18, 2014

COMPOSITION

100% Chardonnay

APPELLATION

Napa Valley

pH 3.4 TA 6 g/L ALC 14%



2014 UNFILTERED CHARDONNAY

Dedicated to working in harmony with nature to produce remarkable artisan wines, Newton Vineyard transforms fruit of uncompromised quality into wines of distinctive character.

VINEYARD

We source our Chardonnay fruit primarily from the Carneros region of Napa Valley. The Carneros terrain where we grow Chardonnay is marked by well-drained, rolling hills sloping to the San Pablo Bay. The proximity of the bay moderates the vineyard microclimate with morning and evening fog and afternoon breezes. The area is marked by cool marine influences that provide a long-growing season to develop even and optimal ripeness.

VINTAGE CONDITIONS

The drought that has impacted much of California from 2012 continued to keep rainfall levels below 50% of average and maintained growing season heat summation above average for the harvest. The warm and dry conditions promotes excellent quality and when combined with above average yields the potential of the 2014 vintage is outstanding across all varieties

VINIFICATION

Our 2014 Unfiltered Chardonnay was 100 percent barrel-fermented using indigenous yeasts. The wine was then aged for a total of 12 months in French oak barrels, 30 percent of which were new. During maturation every barrel was hand-stirred weekly to re-suspend the sediment, a technique that protects the wine from oxidation and creates added complexity. The individual lots were then blended and bottled unfiltered.

TASTING NOTES

Intense, focused and complex. Pink grapefruit, fresh fig and pear aromas are enhanced by elements of spice and vanilla, contributing additional depth and intrigue. Flavors of lemon curd, marzipan and white peach evolve in the mouth, enlivened by beautifully balanced natural acidity.

FOOD PAIRING

Enjoy this wine by itself or with a range of cuisines. The wine's rich texture and flavor pair wonderfully with rich seafood like lobster, crab and salmon and it's equally compatible with poultry, mushrooms and pork.

SERVING AND CELLARING

Best served within two years of release when its fruit character is at its peak. The 2014 vintage will develop additional complexity and richness over the next 5 to 10 years.