



# NEWTON

—VINEYARD—



#### HARVEST DATES

September 19 - October 17, 2012

#### COMPOSITION

100% Chardonnay

#### APPELLATION

Napa Valley

pH 3.44 TA 6.1 g/L ALC 15.5%



## 2012 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 from two regions, Carneros and Knights Valley. The Carneros terrain, where we grow Chardonnay is marked by well-drained, rolling hills sloping to San Pablo Bay. The proximity of the bay moderates the vineyard microclimate with morning and evening fog and afternoon breezes. Knight's Valley is an area also marked by cool marine influences that provide a long-growing season to develop even and optimal ripeness.

#### VINTAGE CONDITIONS

The 2012 growing season was ideal in every way. Gentle winter rains left just enough ground water for the vines to establish a moderate canopy that allowed just the right amount of sunlight to reach each cluster. Moderate daytime temperatures and cool nights from spring to late summer resulted in slow maturation, allowing the fruit to develop superb complexity while retaining balanced acidity.

#### VINIFICATION

Unfiltered Chardonnay is 100 percent barrel-fermented using indigenous yeasts. The wine is then aged for a total of 15 months in French oak barrels, 30 percent of which are new. During maturation every barrel is hand-stirred weekly to resuspend the sediment, a technique that protects the wine and creates added complexity. The individual lots are then blended and bottled unfiltered.

#### TASTING NOTES

The warm 2012 vintage resulted in a complex, rich and powerful chardonnay with aromas of jasmine, apricot, grapefruit and subtle spice. The palate is fresh with a creamy texture marked by notes of stonefruit, pear and roasted almonds which is complemented by a subtle soft acidity leading to a rich, long and intense finish.

#### FOOD PAIRING

With its benchmark balance of fruit and acidity, our Unfiltered Chardonnay is delicious with a wide range of dishes, from roasted sea bass to pasta in a butter sauce. It makes a lovely aperitif served with crostini topped with wild mushrooms or truffle-flavored popcorn, an ideal first course wine with lobster bisque or oysters, and a memorable wine for a cheese course.

#### SERVING AND CELLARING

While best served when its fruit character is at its peak, Newton Chardonnay will develop complexity and richness aging for 5 to 10 years.