



MARKHAM

VINEYARDS®

Napa Valley

CHARDONNAY

— 2016 —



WINEMAKER'S NOTES

Bananas Foster has a toasty, brown sugar and sweet banana aroma profile that is also found in our 2016 Chardonnay. A bit of minerality emerges over the toasty oak and honey, while tangerine mixed with juicy pear round out the palate. The entry comes across both rich and creamy, but finishes with a decided brightness necessary for pairing with a meal. A Caesar salad with grilled chicken or popcorn shrimp and a generous decoration of avocado would be delicious and easy to prepare tonight!

VINEYARD NOTES

Grown predominately in the Oak Knoll AVA, our two estate vineyards provide a stylistic tropical flair to our Chardonnay. Our Oak Knoll ranch was originally planted with both Wente and Dijon clones; however our newer planting at both vineyards comprise of both field selections, Robert Young and Clone 4. Fluffy bale loam soils dominate while our Trubody estate has heavier soils, which we balance by utilizing no-till cultivation and deficit irrigation. Both vineyards sit at the edge of the fog intrusion zone and benefit from the cooling breezes during the harvest season. Partial malolactic fermentation provides texture to our wine while still allowing the natural acidity to shine.

HARVEST NOTES

The 2016 vintage rewarded Napa Valley with normal rainfall after four consecutive vintages of drought. The grapevines sped right through their annual milestones with an early budbreak. Even bloom started early, and Chardonnay was set before the May rains extended bloom for other varieties. Scorching heat at the end of June pushed veraison ahead over the 4th of July weekend. Harvest started early for many, however normal yields in our vineyards had us waiting to crush until the end of August. While not a completely leisurely harvest, we thanked Mother Nature for perfectly ripened fruit, happy fermentations and allowing us to be finished picking everything before 10" of rain arrived in October.

VARIETAL COMPOSITION

100% Chardonnay

TECHNICAL DATA

Alcohol: 14.2%
Acid: 0.61 g/100 mls
pH: 3.59

FERMENTATION & AGING

100% Whole Cluster Pressed
100% Barrel Fermentation & Sur-Lie Aged



8 Months Aged
French, Hungarian & American Oak

30% New Oak Barrels

45% Malolactic



Bottled: May 2017
Released: Summer 2017

