



MARKHAM
NAPA VALLEY
VINEYARDS

CHARDONNAY 2018

Grown predominately in the Oak Knoll region, our Little Cannon Vineyard provides a stylistic tropical flair to this Chardonnay. Caramel apple fruit provides the base for the vanilla, toffee & toasty oak aromas. Rich, crème brûlée texture is loaded with golden apple, lemon curd and toasted nut flavors. Partial malolactic fermentation provides texture to our wine while still allowing the natural acidity to shine.

“The lengthy finish is clean and complex, especially when served at 55-58°F. Always a versatile pairing to grilled fish or herb roasted chicken, but a spicy Moroccan carrot salad would allow this wine to flex its culinary muscles.”

KIMBERLEE NICHOLLS, WINEMAKER.



VINEYARD NOTES

- Grown predominantly in our Oak Knoll Little Cannon Vineyard.
- Little Cannon’s newer plantings offer field selections of Robert Young and Clone 4.
- Fluffy bale loam soils dominate in this bottling.
- Both vineyards sit at the edge of the fog intrusion zone and benefit from cooling breezes during the harvest season.
- Partial malolactic fermentation provides texture while allowing natural acidity to shine.

VARIETAL COMPOSITION

100% Chardonnay

ALCOHOL

14.4%

ACID

0.53 g/100 mls
pH: 3.65

HARVEST NOTES

- The 2018 vintage was textbook “normal”, but the real story is that this vintage was preordained.
- Grape vines set their crop in the record rainfall of Spring 2016, much like fruit trees.
- Vines stored away nutrients to produce heavy yields in all varietals.
- Care was taken to fine tune crop loads to maintain intensity in the fruit.
- Veraison was three weeks behind schedule, followed by a cool summer. Fall heat ushered in harvest after a brief rain at the start.

FERMENTATION

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

AGING

9 Months Barrel Aged
33% New Oak
32% Malolactic

BOTTLING DATE

Bottled: August 2019
Released: Fall 2019

www.markhamvineyards.com

