## APTERS

VINTAGE: 2018

Appellation: Napa Valley (Rutherford and Carneros)

Composition: 100% Chardonnay

BOTTLED: 165 CASES **ALCOHOL: 13.9%** 

PH: 3.40 TA: 0.65%

Residual Sugar: 0.03% (very dry)

WINEMAKING: The grapes from both vineyards were directly pressed into tank where they were cold settled and racked clean. Fermentation was started in stainless steel tanks, and then the wine was racked into French oak to complete the barrel fermentation. From that point the lees were stirred weekly for 16 months in French oak barrels, 30% new. The lots were blended just before bottling.

TASTING NOTES: Floral, green apple, and Meyer lemon aromatics. In the mouth there is a medium-full bodied richness brightened by focused lime, followed by lemon zest centered on a full bodied, polished mouthfeel that is precisely balanced through to a long, cleansing finish.

WINEMAKERS: PAUL SCOTTO, MITCH COSENTINO

