

MATERRA

CUNAT FAMILY VINEYARDS

2016 CHARDONNAY

appellation Oak Knoll District, Napa Valley

varietal 100% Chardonnay

alcohol 14.2%

bottling date May 2017

case production 600

winemakers Michael Trujillo & Bruce Regalia

*suggested
retail price* \$27

the 2016 vintage

2016 marked a return to normalcy, both in terms of rainfall and temperature after several extremely dry years in a row. The vines responded with considerable vigor: canopies came in thick and full, requiring additional hand work to maintain proper sun exposure. Clusters were long and loose, presenting the perfect balance between volume and air flow. Flavors were pronounced well before harvest and kept on getting better. Yields were higher than expected, and harvest was completed before the arrival of some early winter rains.

accolades

TBA

winemaker's notes

The 2016 Materra Chardonnay bursts with aromas of bright citrus orange, honeysuckle, papaya, guava, toasty vanilla, jasmine and lemon meringue. Nice crisp acidity meets the palate up front that is very complimentary to the balance of fruit with oak. Additional flavors of lime zest, granny smith apples and tropical fruits gracefully make its presence throughout and meets the creamy middle to a clean lingering finish. Oak aged for 8 months in 40% new French oak and 60% neutral with only 1% going through malolactic fermentation. This Chardonnay pairs well with fruit salads and desserts, grilled fish, barbecue chicken, linguine and clams, semi-soft and hard cheeses and dishes enhanced with almonds, cashews or lemon. Enjoy now and up to 3-5 years.

