



Sleeping Giant

2012 Chardonnay “Las Amigas Partners Vineyard” Carneros-Napa Valley

Harvest Date: October 8th, 2012
Brix at Harvest: 24.1
Finished pH: 3.48
Finished TA: 0.62 g/100 ml
Vineyard Location: Las Amigas Partners Vineyard, Napa-Carneros
Blend: 100% Chardonnay
Production: 613 bottles of 750 ml
Vineyard Manager: Sam Turner

History: The “Sleeping Giant” is the section of mountain range of the Mayacamas that runs from the Northern edge of Mount Veeder in Napa almost up to the Yountville Veterans Home. It becomes the focal point of conversation as the sun sets on the Western hills. Chris Dearden has lived and produced fine wines in Napa Valley since 1986. A trained enologist from UC Davis, with an MBA from the Haas School of Business at UC Berkeley, Dearden has pursued single vineyard wines for Shibumi Knoll, and V Madrone St. Helena and Chanticleer in Yountville. His Cabernets, Chardonnays and Italian varietals have garnered both critical and consumer acclaim since 1995.

Vineyard: The “Las Amigas Partners Vineyard” is located on a 12 acre parcel on Las Amigas Road in the heart of the Napa-Carneros region of Napa Valley. It is the coolest climate area in the Napa Valley and is the birthplace of some of the finest Chardonnays and Pinot noirs produced anywhere in the world. This vineyard was planted in 2006 and this represents the second crop of fruit harvested from the vineyard. The clone of Chardonnay is “Old Wente” which is a poor producer from a yield point of view, but a delicious producer of fruit. When the decision was made to plant this clone, it was in the interest of quality winemaking and not volume. Thus, the first vintage only yielded a meager one half ton of fruit, which in turn produced only one barrel of the delicious nectar. Utilizing land that is knoll-top, well-drained, chalky, loamy soil located in a cool zone in a world famous area with a low yielding, high quality clone of Chardonnay are the best combinations of qualities for success in producing a great Chardonnay. The 2012 vintage provided a great season for producing excellent Chardonnay: the fourth long, cool growing season that allowed the fruit to ripen evenly and hang for an extended period of time on the vine prior to harvest.

Winemaking: This pristine fruit was “whole cluster pressed” and the juice was cold settled and then racked to small, once-used French oak burgundy barrels. Native yeasts fermented the juice slowly over a two and a half month period. It underwent full malo-lactic fermentation which added complexity, mouthfeel and aromatic nuances to the rich lemon zest, Maui Gold pineapple and star jasmine aromas. There are gobs of flavor and textural qualities to the wine that embody both tropical and citrus fruits, crème brulee, lightly drawn butter and sweet French oak. It “flies solo” or will pair effortlessly with shellfish, Hamachi and Chicken Marsala. It will age well for 6-10 years and will be at its peak in 3-4 years. Enjoy with family and friends and all occasions both grand and humble.

Chris & Paige Dearden-Proprietors

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