



Sleeping Giant

2013 Chardonnay “Las Amigas Partners Vineyard” Carneros-Napa Valley

Harvest Date: September 20th, 2013
Brix at Harvest: 24.6
Finished pH: 3.43
Finished TA: 0.66 g/100 ml
Vineyard Location: Las Amigas Partners Vineyard, Napa-Carneros
Blend: 100% Chardonnay
Production: 528 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 with the “Old Wente” clone of Chardonnay which has very small yields and delicious fruit. When the decision was made to plant this clone, it was in the interest of quality winemaking and not volume. 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. 2013 was a wonderful vintage with which to craft this wine in that the weather was cooperative and moderate throughout the growing season. The handpicked fruit was harvested on a foggy, fall morning then rushed to the winery fresh and cold.

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 three-month period. It underwent full malo-lactic fermentation which added complexity, mouthfeel and aromatic nuances to the wine. It will age well for up to seven years and will gain bouquet with age. Pair this wine with shellfish, chicken alfredo, brie and sourdough and fresh apricot cobbler or apple crisp. Enjoy it on all occasions both grand and humble.

Review & Tasting Notes from Master Sommelier Catherine Fallis: 91 Points

Daybright. Yellow to yellow gold with color consistent to the meniscus. Viscous. On the nose, the wine is subtle, soft, and delicate with notes of apple pie, pear, peach skin, apple crumble, butterscotch, buttercream, marshmallow, vanilla bean, nutmeg, and caramel. On the palate it is rich, round, unctuous, but balanced with a softness and freshness from gentle natural acidity. Delicate fruit is framed lightly by oak and there are fine-grained tannins on the finish. Unctuous, balanced, and lightly oaked with notes of pear, peach skin, apple crumble, butterscotch, marshmallow and vanilla bean.

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