



# *Sleeping Giant*

**2015 Chardonnay  
“Las Amigas Partners Vineyard”  
Carneros-Napa Valley**

Vineyard Location: Las Amigas Partners Vineyard, Napa-Carneros  
Blend: 100% Chardonnay

**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.

**Harvest Notes:** The Las Amigas Vineyard was planted to the “Old Wente” clone of Chardonnay in 2006. Old Wente clone Chardonnay is a poor producer, but an incredibly flavorful grape to make wine with and is prized for the highest quality.

**Winemaking:** Hand harvested fruit is whole cluster pressed, chilled, racked to French oak barrels, where the introduction of “native” or “indigenous” yeast is the key element to winemaking. After a long, cool fermentation that sometimes lasts two months, the wine is stirred weekly to aid in clarification, and add textural and aromatic components to the wine. After approximately 16 months in barrel, the wine is bottled without fining or excessive filtration. These low yielding vines create wines that make this highest expression of Chardonnay.

This is the sixth vintage of Sleeping Giant from our estate vineyard and it continues to garner critical and consumer acclaim for each vintage produced. It is characterized by lemon sorbet, tangerine, vanilla bean, nutmeg and lightly roasted almonds. The entry is clean, full on the palate and has a long, creamy finish lasting upwards of one minute. It will accompany Maine Lobster, Fettucine Alfredo, California Gold cheese and lemon tarts. The natural acidity will allow it to age well for a decade, but enjoy within the next 2-4 years for peak fruit and enjoyment.

**Review & Tasting Notes from Master Sommelier Catherine Fallis, Planet Grape: 92 Points**  
Silky, soft, delicate and fresh with notes of butter pecan ice cream, toasted almond and dried flowers.

[http://planetgrapewinereview.com/newworldwine\\_reviews/2015-sleeping-giant-chardonnay-carneros-napa-valley/](http://planetgrapewinereview.com/newworldwine_reviews/2015-sleeping-giant-chardonnay-carneros-napa-valley/)