

2020 QUARTZ CREEK CHARDONNAY

The Quartz Creek Vineyard is situated at the base of the Mayacamas mountains, in the northwestern-most portion of the Oak Knoll District of Napa Valley. This site takes its name from an abundance of quartzite found throughout the bedrock and upper layers of the soil. This material provides tension and energy, seldom seen in Chardonnay from the Napa Valley. The parcel sits at one of the northernmost locations, still capable of producing elegant and balanced Chardonnay. It is often blanketed with a thick layer of fog throughout the late evening and early morning, helping to temper the Mediterranean climate of the Napa Valley.

VINTAGE NOTES

A warm, dry winter in Napa Valley was followed by rain in early spring, giving the vines a much needed drink to the growing season. Cool mornings gave way to warm afternoons throughout the summer, and we were thrilled to see our Quartz Creek Chardonnay ripen to perfection. Harvested on August 13th, 14th and 15th, this wine displays the crisp acidity that the Quartz Creek Vineyard is cherished for while showcases wonderful stone fruit characters from a warmer vintage.

TECHNICAL CHARACTERISTICS

Vineyard Details

Size: 10.47 Acres (Chardonnay)

Vine Age: 5-6 years | Clones: Chard

stony loam, Haire loam, Clear Lake

Clay loam | Elevation: 90 - 100 feet |

Training Method: Cane pruned,

Elkhorn

Cultivation (as of Jan 2022)

Certified CCOF organic,

Demeter Biodynamic Certification

Expected 2023

Varietal Composition & AVA 100% Chardonnay | Oak Knoll AVA Aging Regimen

Aged on the fine lees in large oak casks and barrels (20% new) for one year with FPS 70, CS 685, 412, 169 | Soil: Cortina battonage performed regularly and an additional six months of bottle aginging

before release.

Pack Size

6/750ml

Alcohol

12.5%



CHARDONNAY