

2021 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 second consecutive year of dry weather lent itself to an incredible vintage in Napa Valley. Harvest started early for our 2021 Quartz Creek Chardonnay, bringing in the first parcel of Chardonnay on August 24th and finishing the pick on August 27th. Low yields produced a wine with a distinct expression of the terroir and brilliant acidity.

TECHNICAL CHARACTERISTICS

Vineyard Details

Size: 44.1 Ac; 10.47 Chard | Vine
Age: Chard 5-6 years; Reds 3 years |
Clones: Chard FPS 70, CS 685, 412, 169 |
Soil: Cortina stony loam, Haire loam
(Chard), Clear Lake Clay loam, Bale Clay
Loam (Cab) | Elevation: 90-100 feet |
Training Method: Cane pruned, elkhorn

Cultivation
Certified CCOF organic,
Demeter Certified Biodynamic

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 battonage performed regularly and an additional six months of bottle aging before release.

Pack Size 12/750ml

Alcohol 12%

