

# Chardonnay

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This Chardonnay comes from our estate vineyard along the Napa River. Grapes at this vineyard benefit from sandy, well-drained soil. They are protected by extended early morning fog and can ripen slowly, thereby developing complex flavors.

Growing conditions in 2016 were ideal for our Chardonnay grapes. Warm days and cool nights allowed for optimal growing conditions. The grapes were harvested in mid-September at the peak of ripeness.

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## EXPECT NOTES OF

Lemon and honey on the nose

Tangerine, green apple, creamy toasted almond, and citrus on the palate

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## APPELLATION

Luna Estate, Oak Knoll, Napa Valley

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## BLEND

100% Chardonnay

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## FERMENTATION

40% new French oak 60% neutral oak.  
Experienced full malolactic fermentation.  
Aged sur lies for 8 months

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## PRODUCTION

284 Cases

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## BOTTLE

\$48



A dark blue square containing the year '2016' in white text, positioned to the right of the wine bottle.