

# PRIME

NAPA VALLEY

2014 PRIME

NAPA VALLEY CHARDONNAY COOMBSVILLE

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100% Napa Valley (Coombsville)

100% Chardonnay

3.29 pH

.76 g/100ml total acidity

Alcohol 14.2%

243 cases

100% Barrel Fermented

45% Stainless Steel,

33% once used Oak,

22% new Acacia

Fermented on the lees.

Stirred weekly for 5 months.

No Malolactic fermentation.

**Winemaking Notes:** The 2014 vintage of PRIME Chardonnay comes from the 27 year old vines of the Berry Lane Vineyard in Napa's Coombsville district.

The wine was made in a fairly unusual style: 45% stainless steel, 33% Oak and 22% Acacia. The Acacia wood adds a unique floral and honey note to the wine. The three styles were blended just before bottling. To preserve the natural acidity, the wine did not go through malolactic fermentation. The result is a Chardonnay with focused minerality and an unusually crisp acid profile yet has the flavors associated with barrel fermentation.

-Ted Henry, Winemaker  
ted@primenapa.com

CA Retail \$38/bottle