

# WATERSTONE

P. O Box 6979  
Napa, California 94581

## 2012 CHARDONNAY CARNEROS

### Vintage

2012 proved to be a perfect growing season in Napa Valley. Near-ideal spring bud break, steady flowering, even fruit set and a lengthy stretch of warm days and cool nights provided textbook conditions for the vines. Optimum ripeness was easily achieved, bringing exceptional quality into the cellar. The wines are showing a smooth balance of acids and sugars, great depth of color, and beautiful aromatics. Yields were near-normal in quantity.

### Vineyards

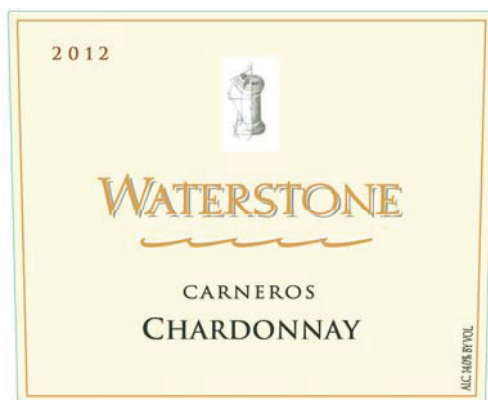
The Chardonnay grapes for this wine were grown in the Carneros region, where soils are dense, shallow, of low to moderate fertility, and high in clay content. While the soils lead to low yields, the region's maritime climate allows a longer growing season; the end result is balanced color, flavor and acidity in the harvested grapes. This Chardonnay is produced from two vineyards: the Vallejo Vineyard in northwestern Carneros and the Truchard Vineyard in northeastern Carneros. Both vineyards are under long-term contracts, providing consistency from vintage to vintage.

### Vinification

After whole-cluster pressing, the Chardonnay juice was barrel-fermented in French oak barrels and aged sur lie for 6 months. During this period, the barrels were routinely stirred to increase yeast contact and add richness; 30% of the wine underwent secondary malo-lactic fermentation. Half of the barrels were new French oak with the balance being one- and two-year old French oak. Prior to bottling, the wine received minimal filtration and fining to preserve the fresh fruit flavors.


### Tasting Notes

This Chardonnay features bright, concentrated citrus, pear, green apple and nectarine fruit, with just a touch of oak to add richness to the palate. The wine lingers on the palate, and has the structure and acidity to provide for good longevity.



### Technical Data:

Varietal Composition	100% Chardonnay
Appellation	Carneros
Alcohol	14.0%
TA	0.71 g/100ml
pH	3.48
Oak Aging	6 months
Oak Cooperage	French oak, 50% new
Bottling Date	June 4-5, 2013
Production	2,342 cases



Philip Zorn, Winemaker