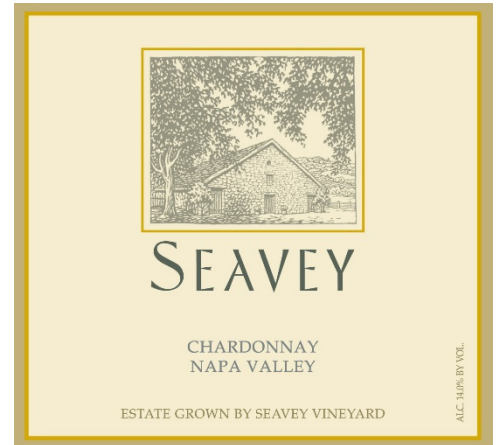


# 2016 Seavey Chardonnay

100% ESTATE GROWN, PRODUCED AND BOTTLED

## Wine Specs

Vintage	2016
Varietal	Chardonnay
Blend	100% Chardonnay
Production	330 cases 750ml
Appellation	Napa Valley
Harvest Date	September - October 2016
Aging	2018 – 2027
Bottling Date	June 2017
Alcohol %	13.9%
Barrels	100% French oak (15% new)



## Wine Profile

### TASTING NOTES

Seavey's 2016 Chardonnay offers an exotic bouquet of pineapple, lemon custard, lime blossom, star fruit and mandarin peel with a gentle topnote of graham cracker pie crust. On the palate, the wine is crisp and bright, with lovely focus and grip and a long mouth-watering and vibrant finish. As always, you will find Seavey's signature Chardonnay style of light oak, bright acidity, and lively minerality.

### VINEYARD NOTES

Our Chardonnay blocks are nestled at the lowest elevation of our Estate, down by Conn Creek where they are surrounded on three sides by trees. The resulting environment encourages a crisp Chardonnay with a wide flavor profile that conveys the soil's minerality and cool location. The 2016 growing season was nearly perfect, with ideal weather conditions throughout including much more plentiful rainfall than the previous several years. Our Chardonnay grapes were harvested in late August following steady weather conditions in the two prior months, and before a series of warmer days at the end of the growing season.

### PRODUCTION NOTES

The grapes were whole-berry cluster pressed, and fermented in Burgundian barrels with 22% of the barrels undergoing malolactic fermentation. The wine was aged in the same French barrels for nine months (15% new) before bottling in June 2017.

### PRODUCTION TEAM

Winemaker Jim Duane ~ Consulting Winemaker Philippe Melka