

SEAVEY

2018 Seavey Chardonnay

100% ESTATE GROWN, PRODUCED, AND BOTTLED



Tasting Notes

Seavey's 2018 Chardonnay offers enhanced bright floral components and fresh clean fruit. Notes of pear, apple, and tropical fruits are balanced by the mouth-coating lees texture. It finishes with a diffused minerality and gentle topnote of coconut, almond paste, and peach. This is our first vintage incorporating a concrete egg into the fermentation of our white wine. The egg allows for the retention of the most subtle floral elements of the wine. Its shape creates a constant intermixing of the lees and the wine which, in turn, adds depth, volume, and texture.

Vintage & Winemaking

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 2018 growing season started off warm, but July and August were mild, resulting in a long growing season with lots of hang-time. Our Chardonnay grapes were harvested in the first two weeks of September following wonderfully steady weather conditions. The grapes were whole-cluster pressed and fermented in Burgundian barrels with 27% of the barrels undergoing malolactic fermentation. The wine continued to age in the same French barrels as well as our new concrete egg for a total of nine months (15% new) before bottling in June 2019.

Wine Specifications

Appellation	Napa Valley	Barrels	100% French Oak (15% new)
Winemakers	Jim Duane & Philippe Melka	Aging	2019 - 2027
Release Date	August 2019	Bottled	June 2019
Production	373 cases	Alcohol %	14.5
Blend	100% Chardonnay	SRP	\$55



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