



2013 ANDRONICUS CHARDONNAY NAPA VALLEY

Vintage

The 2013 vintage delivered one of the most ideal growing seasons to date. The year began with a warm, dry spring that laid the foundation for an exceptional fruit set. Despite one heat spike in late June, the vines had perfect conditions to move through each growth stage with ease. The vines were a picture perfect representation of health, as the grapes moved through veraison. The long, dry summer gave way to one of the earliest harvests to date in the history of Napa Valley. With no inclement weather in sight, vineyard managers had time on their side to pick at the optimal moment of balance and ripeness to create the best expression of their terroir. The wines from this vintage will represent the best of what Napa Valley can do and will be sought after the world over.

Vinification

Wine Profile

This wine has a wonderfully full nose, with lightly woody caramel golden apple bounding out of the glass at first whiff, quickly followed by warm lemon, white flowers and an elusive tropical note of pineapple. While much of this follows through to the palate, as flavors they mellow into buttered apple, lemon-lime, and ripe pear. Well integrated oak and a medium finish make this a sippable Chardonnay that is not overbearing and will pair well with salad, seafood, and more. A strong first vintage for the Andronicus Chardonnay; this wine is meant to enjoy now, and through the next 4 years or so.

Technical Information

Vineyard Manager:	Eric Titus
Winemaker:	Phillip Titus
Appellation:	Carneros
Vineyard :	Sangiaco Vineyard
Blend:	100% Chardonnay, Caterina Clone
Cases Produced:	
Harvest Date:	
Release:	July 2014
Aging:	Canton American Oak, 1/3 new
Bottled:	June 2014
Alcohol:	
Total Acidity:	.60g/100ml
pH:	3.4