

VARIETAL COLLECTION

# Chardonnay

BY CALDWELL

2023

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|-------------------|--|
| Vintage:          | Fourteenth                                 |
| Composition:      | 100% Chardonnay                            |
| Clone:            | 4 and 809                                  |
| Appellation:      | Coombsville, Napa Valley, CA               |
| Vineyard:         | Caldwell Vineyard Estate, Established 1981 |
| Vineyard Blocks:  | Caldwell 4 and 5                           |
| Yield:            | 3.0 Tons per Acre on Average               |
| Average Vine Age: | 30 Years                                   |
| Grape Varieties:  | See Composition Section                    |
| Rootstock:        | 5C   |
| Harvest Date:     | Multiple                                   |

**Vintage Summary:** Coming off yet another drought in 2021, 2022 started early and was warm to hot throughout the vintage. Whites started off with Sauvignon blanc in August, but Chardonnay took its time to ripen as we had an excellent crop. The window between whites and reds was nonexistent, with Malbec coming to the winery only 2 days after Chardonnay. Reds kept rolling in despite the rain, as the heat provided plenty of ripeness, and we didn't finish harvest of the old vines in Block 11 until October 27th. One of the most unique vintages in history, 2022 can be divided into two harvests: one before the triple digit long week in September, and one after the rains in late September. Luckily, here in Coombsville we only hit 105F whereas up valley some regions hit 120F for days in a row, devastating the crops. The extreme weather pattern variation in 2022 was incredibly site specific, and thus only the terroirs able to best withstand the heat will deliver incredible wines.

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| Fermentation:    | French Oak Barrels   |
| Yeast:           | Native   |
| ML Bacteria:     | None   |
| Wood Origin:     | 100% French Oak<br>(Jupilles, Berce, Allier, and Center of France) |
| Aging:           | 10 Months  |
| New Oak Barrels: | 50%  |
| Fining:          | None   |
| Filtering:       | Filtered   |
| Alcohol:         | 14.5%  |
| Bottling Date:   | August 22, 2023  |

**Winemaker's Tasting Notes:** The 2022 VCB Chardonnay is an ample and generous wine. Aromatically filled with loads of white peach, bosc pear, and a warmth to the fruit that draws comparison to the similarly hot 2020 vintage. The palate is more round and supple from the warmth, but with a tension in the mid palate that carries the wine beautifully through the decadent finish.

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|-------------|---------------|
| Cellaring:  | Now – 5 Years |
| Production: | 199 Cases     |
| Price:      | \$75/750ml    |

