



PARALLEL NAPA VALLEY 2018 NAPA VALLEY CHARDONNAY

PHILIPPE MELKA WINEMAKER TASTING NOTES

"THE 2018 NAPA VALLEY CHARDONNAY OPENS WITH EXPRESSIVE NOTES OF LEMON ZEST AND GRAPEFRUIT. NICE ACIDITY, MINERALITY, CRUSHED ROCK AND OYSTER SHELL. GREAT TEXTURE AND RICHNESS WITHOUT BECOMING HEAVY. CORE OF WARM PEACHES, PEAR, GOLDEN APPLES AND A HINT OF HAY. THE WINE IS FERMENTED AND AGED IN 50% NEW FRENCH OAK WHICH ADDS ANOTHER LAYER OF SPICES AND TEXTURE TO THE WINE. THE FINISH IS NICE AND LINGERING WITH GREAT TENSION, ACIDITY AND A HINT OF NUTTINESS. THE GRAPES ARE COMING FROM OLD VINES PLANTED IN 1971, AXR ROOTSTOCK WHICH IS VERY RARE TO FIND TODAY. THE AGE OF THE VINES ARE ADDING A LOT OF COMPLEXITY AND CONCENTRATION TO THE WINE. DRINKING WELL, BUT ALSO A CHARDONNAY THAT CAN AGE."



94POINTS- WINE ENTHUSIAST

"THIS IS AN ELEGANT WHITE WINE, BRIMMING IN LIME ZEST AND LEMON OIL. REFINED TANNIN AND OAK ALLOW THE UNDERSTATED GRACE TO SPEAK AND BUILD COMPLEXITY IN THE GLASS, WITH LASTING ELEMENTS OF GINGER, NUTMEG AND VANILLA BEAN ADDING A WELCOMING TOUCH OF LASTING RICHNESS."

Vintage: 2018
Varietal: 100% Chardonnay
AVA: Napa Valley
Harvest Date: September 25, 2018
Alcohol: 14.5%

pH: 3.31
Brix: 22.8
Aging: French Oak Puncheons
Bottling Date: February 5, 2020
Production: 102 cases