



CELANI FAMILY VINEYARDS

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CHARDONNAY
2007

THE 2007 CHARDONNAY IS PRODUCED ENTIRELY FROM GRAPES GROWN ON THE CELANI ESTATE IN NAPA. THE GRAPES WERE WHOLE-CLUSTER PRESSED AND BARREL FERMENTED IN 60% NEW FRENCH OAK BARRELS. THE PRACTICES OF STIRRING OR “BÂTONNAGE” AND AGING THE WINE OVER ITS LEES, OR “SUR LIE” AND PREVENTING THIS WINE FROM UNDERGOING MALOLACTIC FERMENTATION, ARE RESPONSIBLE FOR THE AROMAS OF TOASTED BREAD, GRILLED NUTS, MINERAL CREAMINESS, AND THE WINE’S PRONOUNCED, YET BALANCED ACIDITY. INTENSE AROMAS OF CANDIED APPLE, LEMON CURDS, JUICY PEACH, RIPE APRICOT, PEARS, AND HONEY SUCKLE COMPLIMENT, THE SUBTLE NOTES OF SPICY OAK, GIVING THIS WINE ITS EXPANSIVE BOUQUET. IN THE MOUTH, THE WINE ENTERS SEAMLESSLY, HAS GREAT FRUIT/ACID BALANCE, WHILE RETAINING FRESHNESS, OPULENCE AND COMPLEXITY. THE IMPECCABLE INTEGRATION OF FLAVORS AND THE CRISP ACIDITY, COMBINED WITH THIS WINE’S LONG, CLEAN FINISH WILL ALLOW THIS WINE TO DRINK WELL OVER THE NEXT 5 YEARS.