

# Pellet Estate®



## 2014 CHARDONNAY

<b>HARVESTED</b>	September 8 <sup>th</sup> , 2014	<b>WINEMAKER</b>	Robin Akhurst
<b>AGING</b>	16 months, 30% new French Oak	<b>VINEYARD</b>	Sunchase Vineyard®
<b>BOTTLED</b>	March 22, 2016	<b>APPELLATION</b>	Petaluma Gap, Sonoma Coast
<b>ALCOHOL</b>	14.4%	<b>RELEASE PRICE</b>	\$68 (750 ml)
<b>COMPOSITION</b>	100% Chardonnay Clone 95 3.46 pH	<b>PRODUCTION</b>	150 cases 750 ml 60 Magnums

### ESTATE NOTES

Pellet Estate produces Chardonnay from the Sunchase Vineyard, and Cabernet Sauvignon from grapes grown exclusively in our historic Pellet Vineyard®, a site that has been producing grapes for over 150 years. The Pellet Vineyard's origin begins in 1859, when pioneer winemaker Henry Alphonse Pellet was hired by John Patchett to make wine from his grapes near the city of Napa. Charles Krug had also begun to make wine in 1858, and Henry Pellet became the second commercial wine maker in Napa County. Formally established in 1863, the Pellet Vineyard was among the first vineyards in Napa Valley intended for producing grapes for wine for consumers at large, rather than family & friends. In 1863, Pellet purchased 45 acres of land south of the town of St. Helena next to his neighbor, Dr. G.B. Crane, and planted 38 acres in vineyards. Our label depicts the dawn of the age of electrification, the era when Pellet illuminated the path towards modern viticultural and winemaking methodology, and with it, the high quality and age-worthy wines that define Napa Valley.

### TASTING NOTES

Crystal clear with lemon yellow hues. Expressive aromas overflow the glass with pears, pineapple and apple blossom. On the palate this wine displays a silky texture that glides across the mouth seamlessly intertwining flavors of pineapple, honeydew melon and early season nectarines with more savory notes of Gravalstien apples and cut hay. There is a creamy almost almond like note underlying the high fruit flavors, providing depth and complexity on the finish.

### WINEMAKING NOTES

Harvested in early September from vineyards overlooking the Petaluma Gap, the fruit was picked in pristine condition. After hand sorting the grapes, the grapes were pressed wholecluster, releasing the juice that was racked to tank and allowed to cold settle for 24 hours. The juice was then inoculated with a yeast strain isolated from the Cote de Beaune, France and racked to 36 month-aged tight grain French Oak barrels for primary fermentation, followed by a very slow secondary Malolactic fermentation over the next 6 months. The lees were stirred regularly in the first five months, giving mouth feel and texture to the wine. This wine represents the finest and purest hand crafted expression of our chardonnay vineyard and while is beautiful to enjoy right away, it will benefit from extended cellaring into the next decade.

Krill Family Vineyards ~ 1241 Adams St. #1002 ~ St. Helena, CA 94574  
tel. 707.363.3281 ~ fax 707.967.1191  
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