

PELLET ESTATE



2015 UN-OAKED CHARDONNAY

HARVESTED	September 12 th , 2015	WINEMAKER	Tom Rinaldi
AGING	8 months, Stainless Steel	VINEYARD	Sunchase Vineyard®
BOTTLED	June 20 th , 2016	APPELLATION	Sonoma Coast/Petaluma Gap
ALCOHOL	14.5%	RELEASE PRICE	\$42
COMPOSITION	100% Chardonnay Clone 124 3.25 pH	PRODUCTION	130 cases (750 ml)

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

Crisp, 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. This wine benefits from 6 months of bottle aging, and is best consumed within 3 years of release.

WINEMAKING NOTES

Harvested in mid-September from vineyards overlooking the Petaluma Gap, the fruit was picked at optimal development. After hand sorting the grapes three times, the grapes were pressed whole cluster, and was then racked to tank and allowed to cold settle for 48 hours. The juice was then racked to stainless steel barrels and inoculated with a yeast strain isolated from the Cote de Beaune, France. Following a slow and cool primary fermentation, the chardonnay was then prevented from going through Malolactic fermentation. The lees were stirred regularly and frequently, giving mouth feel and texture to the wine. Prior to bottling the wine was lightly filtered and allowed to rest in tank. It represents a pure expression of the vineyard and

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