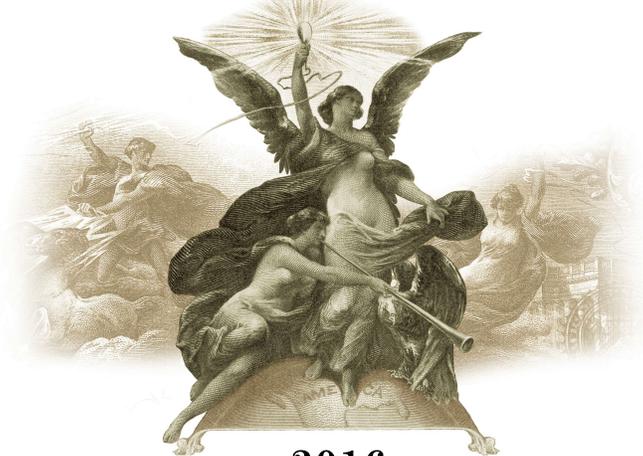


PELLET ESTATE



2016 CHARDONNAY

HARVESTED	September 6 th , 2016	WINEMAKER	Tom Rinaldi
AGING	18 months, 30% new French Oak	VINEYARD	Sunchase Vineyard®
BOTTLED	July 18 th , 2018	APPELLATION	Petaluma Gap
ALCOHOL	14.6%	RELEASE PRICE	\$68 (750 ml)
COMPOSITION	100% Chardonnay, Clone 95	PRODUCTION	200 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.

TOM'S TASTING NOTES

Crystal clear with distinctive golden hue. Full on aromatics of honey, caramel, toffee, and applesauce with vanilla. Clean. Voluptuously full palate, mature yet zippy. Promises to age nicely for at least a decade. . This wine can be consumed on release and will deepen in golden color, flavor, and mouthfeel over many years to come.

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 racked to 36 month-aged tight grain French Oak barrels (30% new) for primary fermentation, followed by a very slow secondary Malolactic fermentation over the next 6 months. The lees were stirred regularly in the first six 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 for over a decade.

Pellet Estate ~ 1241 Adams St. #1002 ~ St. Helena, CA 94574
tel. 707.363.3281 ~ fax 707.967.1191
www.PelletEstate.com
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