

PELLET ESTATE



2018

Chardonnay

HARVESTED	Sept. 1 th , 2018	WINEMAKER	Tom Rinaldi
AGING	18 months, 30% new French Oak	VINEYARD	Sun Chase Vineyard®
BOTTLED	April 5 th , 2009	APPELLATION	Petaluma Gap \$68
ALCOHOL	14.6%	PRODUCTION	270 cases 750 ml
COMPOSITION	100% Chardonnay, Clone 95		

ESTATE NOTES

Pellet Estate produces Chardonnay from the Sun Chase 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. 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 whole-cluster, 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 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.