

2017 CHARDONNAY  
*napa valley*

In 1983, with dreams of raising their young family on a farm, Tony and Herta Peju bought thirty acres of vines in the famed Rutherford district of the Napa Valley. Since then, the Peju family has maintained a meticulous focus on the land, fostering sustainable and environmental consciousness across their five estates. Still family-owned and operated with daughters Lisa and Ariana at the helm, Peju Winery is an integral piece of the Napa Valley landscape.

VINTAGE

The 2017 growing season began with abundant winter rains, thrilling vintners and refilling reservoirs. Spring saw cool to mild weather, but multiple summer heat spikes, including one over Labor Day weekend, kicked harvest into high gear. In mid-September, cooler weather arrived to give red Bordeaux varietals some extra hang time. The 2017 vintage is aromatic and complex with whites showcasing bright, fresh flavors and reds aging steadily into wines that are both intense and rich.

TASTING

This concentrated and lush Chardonnay opens with hints of golden apple, honeysuckle and butterscotch on the nose. The palate introduces flavors of crisp pear and crème brûlée rounded out by honeyed oak and finishing with a pop of bright citrus. Our 2017 Chardonnay is a smooth, delightfully crisp and well-structured gem.

APPELLATION  
*napa valley*

COMPOSITION  
*100% chardonnay*

COOPERAGE  
*100% french oak, 50% new*

AGING  
*6 months sur lie*

ALCOHOL  
*13.5 %*

TA  
*6.1 g/l*

PH  
*3.4*

HARVEST DATE  
*september 2017*

BOTTLING DATE  
*march 2018*

RELEASE DATE  
*april 2018*

CELLARING  
*enjoy now through 2020*

SRP  
*\$30 | \$360*