



SCHWEIGER VINEYARDS  
Spring Mountain | Napa Valley

Estate Bottled  
CA Bonded Winery 5784

## 2016 Chardonnay

VARIETAL PERCENTAGE: 100% Chardonnay

AGE OF VINES AND SOIL TYPE: 18–32 year old vines planted in deep volcanic soils at a 2000' elevation.

DATE PICKED 9/17/16

AVERAGE HARVEST SUGAR: 24.7 degrees Brix

FERMENTATION TIME/TEMPERATURE RANGE: 32 days, 48-62°F.

FERMENTATION CONTAINER/AGING: Barrel fermented, 20% new French oak, 40% one to three year old French Oak, and 40% stainless steel. No malolactic fermentation. Aged surlies for 4 months, stirred by hand twice a week.

ANALYSIS AT BOTTLING:

Alcohol: **13.9%** pH: **3.62** TA: **6.5 g/L** V.A.: **0.22 g/L** R.S: **Dry**

BOTTLED: May 2017

CASES PRODUCED: 975 cases

WINEMAKER: Andrew T. Schweiger

VINTAGE AND WINEMAKER'S NOTES: *We strive to strike a balance between fruitiness and complexity in our wines. Our goal is to always express the fruit of our vineyard first; why work hard in the vineyard only to mask the true beauty with cellar practices. The unique Spring Mountain District terroir produces Chardonnay fruit unlike anywhere else in the Napa Valley: Grown at the summit of Spring Mountain, this estate Chardonnay is a rich, yet fresh wine. Aromas of peach, lemongrass, kafir lime, and wet slate are transformed into lush, palate-coating sips that nod to its bright fruit and toasty oak, with a delightfully lingering finish. This wine is artfully fermented in a combination of stainless steel and French oak barrels to meld crisp fruit, a creamy mouthfeel, and old world minerality. The true nature of Spring Mountain Chardonnay comes through in the mineral character, more reminiscent of a classic Mersault than your typical California Chardonnay. This wine is best served between 58°F and 65°F.*

