

A26 CHARDONNAY

2022



Origin: Estate grown, Atlas Peak District of Napa Valley

Vintage: 2022

Blend: 100% Chardonnay

Alcohol: 13.7%

Tasting Notes: Notes of white peach, Meyer lemon, and marzipan emerge from the glass of this bright and fresh Chardonnay. The exquisite balance between texture and acidity invites subsequent tastes. This wine is medium to full bodied with acidity that gives the wine youth and energy. The finish lingers on the palate with hints of honeysuckle and cream.

Vintage Notes

At the end of 2021, the vineyards received over 10” of rain in a single day. This hydrated the vines for the upcoming winter, which proved to be very dry until a few inches of rain came in April to kick off the growing season.

Warm weather in mid-February started budbreak very early, leading to the risk of spring frost. Spring frost did indeed come, and we used sprinklers in the lower elevation areas of our vineyard to protect young vines from frost. With temperate weather during bloom and fruit set, the crop looked promising.

Harvest kicked off early because of the dry soil from successive years of drought. We brought our first Chardonnay to the winery on August 18, and Chardonnay harvest concluded on the earlier side on August 26.

Vineyard

A26 Chardonnay is the result of the finest selection of Chardonnay grapes from the 134 acres planted on our estate. Less than 10% of our estate Chardonnay was selected for the 2022 bottling. Vineyard blocks for A26 are selected for their fruit intensity and distinctiveness due to clonal selection and their high elevation location at the base of Atlas Peak.

The Chardonnay vineyards are planted at an average elevation of 1,475 feet in the Perkins Gravelly Loam soil series, formed from alluvium derived from volcanic rock.

The A26 vineyards are planted to Heritage Wiemer, Dijon 96, Young 17, Matanzas 28 and Entav 548 clones. These are noted for their very small clusters, which contribute lovely aromas and flavors while maintaining natural acidity that brings freshness to the wine.

Vinification

Grapes were harvested in the cool, early morning hours to preserve the purity of the fruit and immediately taken to the winery.

After whole cluster crushing, the berries were placed in the press for a gentle release of the Chardonnay free-run juice, which was chilled in a stainless-steel tank and allowed to settle before yeast inoculation.

The wine was barrel fermented and aged in new Remond and Le Grand French oak barrels, which added volume and texture without overpowering the fruit aromas. The wine remained in barrel for seven months. Half of the lots underwent malolactic fermentation to achieve richness and an increased length in the finished wine, while the other half did not to preserve freshness, resulting in a mouthwatering finish of stone fruit, minerality, and spice.



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