

TWENTY ROWS

2016 Chardonnay Napa Valley



Appellation: Napa Valley

Barrel Aging: New and Neutral French Oak

Alcohol: 13.5%

Harvest Date: Late August through Early September

OVERVIEW

Twenty Rows was created by Brian Nuss as an homage to the first vineyard block he planted as a farmer in the Napa Valley. He envisioned a family owned winery producing balanced expressions of classic varietals. Knowing great wine can only be made from great fruit, Brian expanded his passion from farming to winemaking in 2003 with the first vintage of Twenty Rows. Crafted from carefully selected grapes and utilizing small lot fermentations to focus the varietal character, Twenty Rows presents wines of exceptional quality, balance and value.

VINTAGE NOTES

The 2016 growing season in Napa Valley started out with unseasonably warm temperatures in the late winter and early spring, bringing an early bud break. Cold weather during flowering had a negative impact on fruit set, giving us small yields. Harvest was one of the earliest on record, but careful vineyard management and gentle fruit handling gave us tremendous quality Chardonnay.

TASTING NOTES

A balance of flavors and textures, this Napa Valley Chardonnay has hints of tropical fruit and vanilla. Aged in 10% new French oak, notes of pineapple, ripe lemons and citrus are complemented with a touch of toast on the finish.