



Wines & Vineyards ~ Notes

2005 Napa Valley Chardonnay

The Vineyard ~

Our Napa Valley Chardonnay comes from two cool climate sites which pair fluidly to produce an elegant, food-friendly wine. Located at the far southern end of Napa Valley, between American Canyon and Carneros, Green Island Vineyard offers intense fruit from an 11-year-old Robert Young clone selection grown in gravelly soil. This vineyard is actually closer to the cool influence of San Pablo Bay than Carneros, producing grapes with a long, bright flavor profile. Adding depth and sophistication to our 2005 Napa Chardonnay, we have included grapes from the coveted Haines Vineyard in Coombsville. With low-yielding, 33-year-old Old Wente Clone vines, Haines produces nuanced fruit filled with aromatics and structured layers.

The Wine ~

The grapes from both the Haines and the Green Island vineyards were picked at peak ripeness. Pressing was done as whole clusters, utilizing a membrane press to gently dejuice the grapes without breakage of skins, seeds, or stems. The juice was settled for 24 hours and racked to barrel for 100 percent barrel fermentation. Fermentation was conducted to promote long, slow development maximizing the fruit flavors. In addition, a selection of distinctive yeasts isolates was used to add complexity to the wine. Upon completion of primary fermentation, the barrels were stirred weekly to promote the breakdown of the yeasts adding additional layers as well as enhancing the creamy texture of the wine. To contribute a final array of flavors and subtle accents the wine underwent malolactic fermentation and was aged in a mix of French oak barrels from several coopers. To ensure the hands-on attention to detail that defines winemaking excellence, only 640 cases were produced.

Tasting Notes ~

The 2005 Destino Napa Valley Chardonnay is a lush, well-balanced wine that offers rich, concentrated flavors of pear and honeydew melon complemented by vibrant bright citrus notes.