

# 2012 CHARDONNAY



## WINE STATISTICS

<b>COMPOSITION:</b>	100% Chardonnay, 100% Organically Grown Grapes
<b>APPELLATION:</b>	100% Carneros, Napa Valley
<b>HARVEST DATES:</b>	October 11 <sup>th</sup> , 16 <sup>th</sup> , 17 <sup>th</sup> , 20 <sup>th</sup> & November 12 <sup>th</sup>
<b>SUGAR AT HARVEST:</b>	24 degrees Brix
<b>AGING/COOPERAGE:</b>	100% barrel fermented, small French oak barrels
<b>ALCOHOL:</b>	13.5% by volume
<b>ACIDITY:</b>	TA = .62g/100 ml; pH = 3.50
<b>RELEASE DATE:</b>	Spring 2014

## WINEMAKER'S NOTES

Our Chardonnay is brought into the winery and pressed immediately to reduce the amount of skin to juice contact. After a settling process, we begin inoculation and the juice begins fermentation in stainless steel tanks until it is transferred into small 100% French oak barrels. Upon completion of the initial fermentation, and malolactic fermentation, we allow the wine to rest on the lees to develop a hint of yeast character. The wine is then bottled and bottle aged until release. Balanced and food friendly, our Chardonnay proves to be complex without being assertive. With hints of citrus and butterscotch our Chardonnay is creamy with a nice lingering finish.

## MADONNA ESTATE

Owned and operated by the Bartolucci family, the second oldest winemaking family in the Napa Valley, Madonna Estate, utilizes organic farming methods to consistently produce premium quality wines. Certified by CCOF (California Certified Organic Farmers), the Bartolucci's continue the commitment to farm naturally and preserve the wine making traditions of past generations.

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