

# AKI NO MORI CHARDONNAY

NAPA VALLEY

2019

## WINEMAKER'S NOTES

This classical Chardonnay shows freshness and richness, a magical combination for a white wine. Balanced with focus and restraint, full bodied yet zesty and refreshing. The wine shows lemon creme, Yuzu zest, and green almond.

## VINIFICATION PROCESS

Coombsville lies in an old mineral rich volcanic caldera that encourages full ripeness of the grapes. In the far south of the Napa Valley, it receives cool breezes off the San Francisco Bay. The spring rains and mild summer of 2019 was perfect for white grapes. Grapes went direct to press whole cluster. Aged for 9 months sur lees in 25% new French oak barrels.

## STORY

Japanese for "The Forest in Fall", Aki No Mori embodies the connection we feel between Japan and Napa. The origami foxes represent Azumi and her beloved Pomeranian, Kiki. Although she is a native of Japan, Azumi doesn't drink sake. She challenged Steve to create a wine to rival sake as a pairing with sushi and other Asian food, a challenge he eagerly accepted.



### WINEMAKER

Steve Matthiasson

### APPELLATION

Coombsville

### VINEYARD

Berry Lane

### PRODUCTION

700 cases (750mL)

### ALC

13.5%

### PH

3.44

### TA

5.7 g/L

### WINE ENTHUSIAST

93 pts, Cellar Selection 2023

### JAMES SUCKLING

91 pts