



## 2014 CHARDONNAY RESERVE

*Napa Valley*

### VINEYARD

Growing conditions in 2014 were ideal for Chardonnay grapes. Warm days and cool nights allowed for optimal growing conditions. This Chardonnay comes from our Estate Vineyard along the Napa River. Grapes at this vineyard benefit from sandy well drained soil. They were protected by extended early morning fog and able to ripen slowly, thereby developing complex flavors. This wine was picked in early October.

### BLEND

*Chardonnay 100 %*

### WINEMAKING

We whole cluster pressed the grapes to retain fresh fruit and delicate flavors. The juice was settled at forty five degrees Fahrenheit for twenty-four hours. The juice was racked into thirty five percent new French Oak barrels and the balance in stainless steel. This wine benefited from an extended barrel age of sixteen months before it was bottled at the end of February 2016. Extended sur lie barrel aging increases mouthfeel and overall complexity.

### TASTING NOTES

The 2014 Reserve Chardonnay is a pale straw color. The nose is filled with bright aromas of honey, minerals, chamomile tea and stone fruit. Flavors of vanilla and almonds are balanced with preserved lemon and a cinnamon spice. This wine was made with a Chablis style in mind and is meant to pair well with creamy foods and delicate seafood. Drink now until 2020.

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