



# Sparrow Hawk

2015

RESERVE  
CHARDONNAY

Enticing aromas of bright citrus and melon are layered spice, vanilla and a touch of butter. On the palate you'll experience flavors of golden apple, melon, white peaches, baked pear, and pineapple accented with a seamless integration of subtle oak. These vibrant flavors meld with vanilla and soft spice on the creamy, rich palate. The finish is juicy and satisfying with refreshing acidity.

The fruit for this wine comes from vineyards in the Carneros region by long-term grower partners who have farmed this land for two generations. These vineyards are ideal for Chardonnay with its cool climate and shallow clay soils producing concentrated fruit from the stressed vines with long maturation times. The 2015 vintage was another ideal growing season with warm, dry conditions that resulted in excellent fruit quality. Sustainable farming practices throughout the growing season were tailored for optimum maturation of fruit.

The grapes were gently whole-cluster pressed while the fruit was still cool. The juice was pumped to tank to cold-settle overnight before it was racked to barrel for primary and malolactic fermentation. The lees were stirred to give the wine rich flavors and a creamy texture.



91  
points

*California State Fair*

---

APPELLATION Napa Valley | pH 3.48 | TA 6.50 | ALCOHOL 13.8% | CASE PRODUCTION 13,000

---