



CLIF FAMILY

— WINERY —

2022 Unoaked Chardonnay Oak Knoll District of Napa Valley

Vineyard

This Chardonnay comes from our new, CCOF certified Valle Di Sotto vineyard in the heart of the Oak Knoll District of Napa Valley. The Oak Knoll District is at the southern end of the Valley where cooling marine influences create a unique micro-climate that helps the grapes maintain bright fruit flavors and retain acidity.

Winemaking

Hand harvested in the cool morning hours; these grapes are then whole cluster pressed to tank. The juice is cold settled for 24 hours initiating fermentation with cultured yeasts. At mid fermentation, the juice is put in stainless steel barrels. The finished wine was aged for four months with no malolactic fermentation.

Tasting Notes

Fragrant citrus, lemon peel, Asian pear, apricot, and Saturn peaches on the nose. Hints of Jasmine, violets, and a wet stone minerality. The palate has beautiful and gentle tannins in the middle, supported by brilliant acidity. Loads of citrus flavors with grapefruit on the finish.

Wine Information

Appellation	Oak Knoll District of Napa Valley
Vineyard	Clif Family Valle di Sotto Vineyard
Composition	100% Chardonnay
Sustainability	CCOF, Napa Green and Fish Friendly Farming
Aging Program	100% stainless steel barrels for four months
Alcohol	13.7%
Harvest Date	August 23 rd , 2022
Release Date	April 2023
Drink By	Drink now through 2030
Cases	650 cases

