



R A P P O R T

2018 CHARDONNAY

PRODUCERS Anne Fogerty and Kamille Gaio

APPELLATION Napa Valley (Oak Knoll District)

COOPERAGE 10% New French Oak
(Ermitage, Baron, Remond)

BARREL AGING 6 months

WINEGROWER NOTES

The fruit for our Rapport 2018 Chardonnay comes from a small block nestled in a cooler pocket of southern Oak Knoll. The site consistently produces a lean, crisp expression of Chardonnay that is more closely associated in style to that of its European counterparts. With little new French oak to hold the fruit back, the wine shows more of the mineral driven flavors of our vineyard.

TASTING NOTES

Farmed from a single vineyard site within Napa's Oak Knoll district, the wine opens with aromas of apricot, pear and citrus peel. Flavors of crisp apple, Bartlett pear and lemon lead with balanced acidity and freshness finishing off the palate. Though expressive and flavorful, this more restrained and delicate style of Chardonnay reflects the cooler climate of our southern Napa vineyard.

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