

YOUNGINGLEWOOD

Ours are wines of place, built from the soil up. On our small, family owned and operated estate in St. Helena, Napa Valley, we use attentive, thoughtful farming with organic and sustainable methods. With old world non-interventionist winemaking techniques we translate the estate's character into wines of balance and grace.

2014 NAPA VALLEY CHARDONNAY

-Linda Vista Vineyard-

TASTING NOTES: There is so much to love in our 2014 Linda Vista Chardonnay, we had a hard time pinning it down – this wine has it all! Among the flavors and aromas we noted were butterscotch, vanilla, spice, peach, and orange blossom. Tremendously versatile, you will enjoy drinking our 2014 Linda Vista alone, or to accompany whatever is on your menu. Our only regret is that our rigorous selection process means that we have only 21 cases to offer.

WINEMAKING: Our Chardonnay was hand harvested in cool early morning temperatures in mid-September when the balance of ripe fruit and acidity was right for a classic varietal expression. The whole clusters were gently pressed and the juice settled overnight before fermentation in French oak barrels. There was minimal sulfur use and no racking during élevage, which lasted approximately sixteen months. The wine was bottled unfinned and unfiltered.

VINEYARD: Our Young Inglewood Vineyards Napa Valley Chardonnay was grown at the Linda Vista Vineyard in Oak Knoll, one of the classic Chardonnay spots in the Napa Valley – in 1976, Chardonnay from nearby won the famed Paris tasting. Cool winds off the San Pablo bay bring acidity and freshness, while the Napa sun gives flesh and ripeness.

VINTAGE NOTES: In an otherwise dry winter, beneficent rains in February and early March provided our vines with well-timed support through bud break and early growth. Spring was sunny and warm, with no frost to harm fruit set. Our fruit ripened evenly through the summer, and we were able to begin harvesting earlier than in 2013. While our yields were similar to those of the previous two vintages, berries were somewhat smaller, which contributed to the outstanding quality and concentrated flavors of Young Inglewood's 2014 wines.



TECHNICAL TEAM

WINEMAKER

Scott Young
Jacky Young

VITICULTURE:

Steve Matthiasson

HARVEST::

September 2014

STATS

APPELLATION:

Oak Knoll, Napa Valley

ELEVAGE:

16 months

ALCOHOL:

12.4%

RELEASE:

April 2017

CASES:

21

VARIETALS:

Chardonnay



