



KALE DAVID

A18

NAPA VALLEY CHARDONNAY

2020 NAPA VALLEY CHARDONNAY A18 – ATLAS PEAK

Vintage

The 2020 vintage was “interesting” to say the least. The wines that were unaffected by the infamous fires were fantastic; however, Mother Nature claimed most of our crop. It was another mega-drought year. These types of years can be amazing for quality, if wildfires are avoided. Not only were many of our vineyards threatened by flames, but if they were downwind from large flare-ups, the fruit was rendered unusable due to “smoke taint.” It was a “roulette” of fire, and many of us were concerned for our homes, and evacuated for safety reasons. Our community persevered, and the grapes that were unaffected produced exceptional results. The 2020 wines are a direct result of our resilience and commitment to our craft.

Vineyard

A18 is a small block of Weimer clone Chardonnay tucked into a larger vineyard located in Foss Valley at the base of Atlas Peak. Having worked with this fruit at an earlier stage in his career, the specific block of A18 was chosen by Kale Anderson as it has always been his favorite section of the larger block. Planted above the fog line at just over 1,400’ elevation, A18 is naturally low yielding due to the loamy, well-drained soils. The nights are cooler at this elevation, and combined with the all-day sun, the conditions create a Chardonnay with fully developed fruit and exceptional balance of acidity and minerality.

Winemaking

Harvested 13 days before the Glass Fire, we were fortunate to get the fruit to the winery at optimal ripeness. Cold, whole clusters were loaded to the press at first light. The sparkling wine program yielded clean juice that was pumped directly to 40% new French oak barrels. Natural fermentation commenced on day six, completing without issue in the cold room. Full malolactic fermentation finished in the Spring, and we lightly filtered in line at bottling.

Tasting Notes

The beautifully bright gold appearance is alluring. Pineapple, pear, apricot, and lemon curd are blended with toast, white flowers, and honey on the nose. The medium body palate is simultaneously rich and linear. Additional fruits joining the nose are green apple, kiwi, and lime. Accompanying the fruit are flinty notes of wet stone and chalk. All of this gives way to a medium plus mouthwatering finish of sweet and sour lemon-lime candy. The acid in this wine makes it a natural pairing with seafood and would be exceptional with lobster and clarified butter. Drink now and over the next 10 years.

Analysis

Harvested:	September 14th, 2020
Composition:	100% Chardonnay
Alcohol:	13.8%
Bottling Date:	September 2021
Release Date:	October 2022
Production:	131 cases

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