



## 2020 FAVIA CARBONE CHARDONNAY COOMBSVILLE NAPA VALLEY

OUR THIRD VINTAGE OF OUR CARBONE CHARDONNAY, PRODUCED FROM 33-YEAR-OLD ORGANICALLY FARMED VINES IN COOMBSVILLE, NAPA VALLEY, IS THE MOST EXCITING ONE YET. THE WINE HAS BOUNDLESS ENERGY, THE RESULT OF A BEAUTIFULLY BALANCED GROWING SEASON AND A DELIBERATE, EARLY HARVEST.

OUR AIM IS TO CAPTURE THE FRUIT WHEN IT IS JUST STARTING TO TURN GOLDEN, BUT STILL HAS PLENTY OF MALIC ACID AND FRESH GRANNY SMITH CHARACTER. WITH THESE DEEP-ROOTED VINES IN THE COOL CORNER OF THE VALLEY THAT IS COOMBSVILLE, THIS IS NO PROBLEM AT ALL. THE GRAPES ARE HARVESTED AT NIGHT, TO PRESERVE THE FRESHNESS AND INTEGRITY OF THE FRUIT, AND WHOLE CLUSTER PRESSED EARLY IN THE MORNING. THE JUICE IS THEN CAREFULLY SETTLED AND SENT TO BARREL WHERE IT IS FERMENTED IN FRENCH OAK BARRELS, ONLY A SMALL FRACTION OF WHICH ARE NEW. THE WINE THEN STAYS ON THE LEES FOR SIX TO EIGHT MONTHS AND IS BOTTLED WITHOUT MALO-LACTIC FERMENTATION.

THE 2020 VINTAGE IS BRIGHT, BOLD AND FLAVORFUL, WITH NOTES OF GREEN APPLE, PEAR AND CITRUS BLOSSOM. THE FRUIT FLAVORS RUSH ACROSS THE PALATE, WITH A GROWING INTENSITY AND ELECTRICITY. THE WINE IS FINELY FOCUSED BUT ALSO EXPANSIVE AND GENEROUS, APPEALING TO OUR LOVE OF EUROPEAN WINES AND WINES THAT SPEAK OF SPECIAL PLACES. WE FEEL THAT THIS LATEST VINTAGE OF CHARDONNAY CAPTURES THE UNIQUE POTENTIAL OF COOMBSVILLE AND PROVIDES HEDONISTIC PLEASURE TO BOOT.

100% CHARDONNAY  
1609 CASES PRODUCED