



ANDERSON

CONN VALLEY



2016 Anderson's Conn Valley Vineyards Napa Valley Chardonnay
(LIMITED INVENTORY)

Hazelnuts, smoke, roasted nuts, caramel and yellow stone fruits all meld together in Anderson's 2016 Chardonnay. This wine was fermented in 100% French Oak barrels with no ML fermentation and aged sur lie. The result is a classic Burgundian-style Chardonnay. A powerful, deep wine to drink now and over the next few years.

Harvest: September 3rd, 2016

Brix: 24.8

TA/pH: 6.7/3.73

Bottled: May 2017

Released: September 2017

Varietal: 100% Chardonnay

Fermentation: Barrel fermented in 100% French Oak, 40% new, no malolactic

Maturation: 7 months including fermentation

Alcohol: 13.6%

Appellation: Napa Valley

SRP 2016 \$55.00

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