

Protégé

CHARDONNAY

NAPA VALLEY

2019



Appellation: Napa Valley
Composition: 100% Chardonnay
Alcohol: 14.2%
TA: 0.61 g/100ml
pH: 3.26

Protégé, noun: pro-té-gé:
a person who is guided and supported by an older and
more experienced or influential person.

Disciples of winemaker Mike Chelini value the restraint and precision he wields in making some of Napa Valley's most coveted Chardonnay. His protégé, Matt Torres, fourth generation Trinchero family member, is learning Mike's hallmark winemaking approach and together, they are creating a remarkable Napa Valley Chardonnay.

VINEYARD INFORMATION:

The 2019 Protégé Chardonnay is sourced exclusively from our estate vineyard, Vista Montone. This certified sustainable site was planted in 2004 and is located in the southernmost part of Napa Valley where cool maritime influences travel up from the San Pablo Bay. Our Protégé Chardonnay is sourced from three distinct blocks in the only section of the vineyard that has a northern orientation, limiting the heat of the day resulting in slow sugar accumulation while building acidity. The deep, well-draining clay loam soils support vines planted to clone 5 resulting in higher acidity, later maturing, high quality grape clusters.

GROWING SEASON:

The 2019 growing season presented excellent growing conditions with ample rainfall throughout winter and late spring. Plenty of sunshine and moderate spring and summer temperatures led to a harvest of great quality fruit.

WINEMAKING:

The 2019 Protégé Chardonnay was handpicked at night on September 27th, 2019 and taken to our St. Helena Winemakers' Studio for processing. Grapes were whole-cluster, bladder pressed before undergoing fermentation with two hand-selected yeasts: 50% Melody, contributing fresher and fruitier accents, and 50% Montrachet (Premier Classique), adding complexity and depth. Wines were fermented and aged 9 months in mostly neutral French oak barrels (12% new) and did not undergo malolactic fermentation, a hallmark Mike Chelini tactic. A meticulous lee stirring schedule ensued to ensure the right amount of integration leading to a wine with a smooth texture, delicate power, yet finesse and natural brightness.

WINEMAKER NOTES:

"This wine opens with a bright, pretty nose showcasing dried flowers, lemon zest, stone fruits and white peach. An attractive steely note complements a light, silky texture leading to a long finish with racy acidity full of mineral driven nuances. This wine is certainly cellar worthy."

—Mike Chelini

"A vibrant bouquet of lemon, peach and attractive starburst boast from the glass.

This wine has an elegant body with well-integrated minerality and citrus fruit flavors. Balanced acidity is supported by a fuller body and a refreshing finish."

—Matt Torres