



Tilth, which refers to soil health, encapsulates the Driscoll's approach to exploring California's treasury of soils.



Napa Chardonnay 2018

Napa, California

ESTATE

Jason and Hilary Driscoll met in Washington State and discovered their love of wine through Jason's work as a chef and their determination to find the perfect wine pairings. What was supposed to be a brief once-in-a-lifetime harvest opportunity in between kitchens, turned into a passion and full-time job as Jason worked his way up through the cellars at Hunnicut Wines before becoming the Assistant Winemaker for David and Katharine DeSante of DeSante Wines. "DeSante University" immersed him both in the vineyards and the cellar. He learned everything from pruning to pump-building. Jason was exposed to lesser known vineyards, both old and new, that produced spectacular fruit. Inspired by the quality wines these vineyards produced, Hilary and Jason conceived Tilth Wines.

WINE

Pellegrini's Olivet Lane Vineyard was planted in 1975 to Wente selection on AXR rootstock. The vineyard sits on 65 acres of sloping bench land in the Santa Rosa Plain, in between the warmer Westside Road region and the cooler Green Valley, where warm summer days are moderated by cool breezes and chilly evening temperatures. The combination of low temperatures, regular fog intrusion and well drained loam, clay soils create an excellent environment for growing Chardonnay that develop cool-climate characteristics and impeccable acid at fairly low sugars. The wines from this vineyard simultaneously express power and finesse, and they do so with tremendous balance.

VINEYARD

The Tilth Chardonnay comes from an un-named vineyard in southeastern Napa. It's not un-named for secrecy so much as it just doesn't have a name. It's important to note that this is the area EAST of Carneros. It's got rolling hills, it's really windy, and a much cooler climate than there rest of the valley (including Carneros).

WINEMAKING

Variety: 100% Chardonnay

Harvest: Late August

Fermentation: Grapes were hand-picked at 21 brix and fermented in neutral oak barrels. Malolactic fermentations is stopped to retain acidity but the barrels are stirred monthly to bring out a little of that Napa Valley mouthfeel.

Aging: 10 months in French oak barrels, 20% new.

Alcohol: 13.5%

TASTING NOTE

"Shimmering pale straw color in the glass with aromas of Meyer Lemon and green apple. Velvety mouthfeel, flavors of lemon and dried apricot abound, followed by a finish of brioche, almond skin, and a kiss of vanilla."

– Jason Driscoll, Winemaker