



BLACK STALLION

ESTATE WINERY

Located on the historic Silverado Trail in Napa Valley's Oak Knoll District, Black Stallion Estate Winery pays homage to the rich history of the 32-acre estate which was once home to the Silverado Equestrian Center. The property was purchased in 2010 by the Indelicato family, a fourth generation family-owned company founded in 1924. Sourcing from the most prestigious vineyards, the winery is committed to making only the most expressive wines.

VINTAGE

2016 was a fine year for growing great Chardonnay in Napa Valley. Enough rain fell to fill reservoirs and ensure sufficient water for irrigation. A slightly early bud break was followed by a mild spring with minimal frost danger. Harvest was a week or so later than 2015, but being an early-ripening variety our Chardonnay was generally unaffected by later season heat spikes or rain events. Because of this we were able to choose our harvest dates to optimize each vineyard's best state of ripeness and produce a delicious, layered and balanced wine.

VITICULTURE

The fruit used to craft this full-flavored Napa Valley Chardonnay was sourced from both warmer, upper valley vineyards, and lower, cooler vineyard blocks, resulting in a balanced blend of ripe, rich flavors and aromas, vibrant acidity and soft structure.

WINEMAKING

The fruit was picked on taste in conjunction with careful grape analysis. We tend to pick on the early side to promote the citrus/tropical flavors and to retain the natural acids. Picked in the cool mornings, the fruit was brought to the winery where it was gently pressed into barrels and tanks. Barrel portion was fermented in barrels and left on primary lees for six months, with the barrels being stirred two times per month, to increase texture to the wine. Once we felt we had the delicate balance of fruit with subtle nuances of oak, the wine was blended.

TASTING NOTES

Black Stallion Estate Winery Chardonnay opens with aromas of yellow pear, lemon curd, jasmine and hint of oak. The flavors are tantalizing notes of citrus, chamomile, orange blossom and brown butter. The Chardonnay from the cooler vineyards provides the bright acidity, citrus notes, and lean backbone of the wine, where the Chardonnay from the warmer growing regions of the Napa Valley contributes a riper, fuller-bodied character. The wine has a rich mid-palate weight creating a multi-layered, complex wine and a lingering finish.

PAIRING

Sip this wine on its own as an aperitif or pair alongside with goat cheese, salad and dishes such as crab, lobster, grilled shrimp or roast chicken.

VINTAGE: 2016 • APPELLATION: *Napa Valley*

OAK TREATMENT: *Aged 7 months sur lie in 85% French oak and 15% American oak; ~30% new*

PH: 3.60g • TOTAL ACID: 0.57 g/100ml • ALCOHOL BY VOL: 14.5%



2016 NAPA VALLEY

CHARDONNAY

