

VITAE BONAE

NOBLE VINES

COLLECTION

446

2016 CHARDONNAY

For centuries, vintners have singled out individual vines that produce exceptional grapes. A select few have stood the test of time and have been granted numbers to distinguish them. Noble Vines.

BEHIND THE NUMBERS

“Famed Chardonnay vine selection 4, which originated in Napa Valley, is distinguished from other Chardonnay selections by its incredible range of flavors - from apple, to citrus, to tropical fruit such as pineapple and mango – which vary from location to location.

“Chardonnay selection 4 does especially well in our Monterey vineyard block 46. Hence, the designation “446” on our label. Monterey is one of the coolest wine regions in California, so the Chardonnay grapes ripen very slowly for more vibrant flavors and rich texture. Our winery is located right in the vineyard – a luxury usually reserved only for extravagant, boutique wineries. This facility helps us honor and preserve Chardonnay 4’s legendary quality. No wonder “446” is a perennial favorite.” – Charlie Hossom, Winegrower, Noble Vines

– Charlie Hossom, Vine Grower, Noble Vines

WINEMAKING

To preserve Chardonnay 446’s balance of bright acidity and lush tropical flavors it is best to crush the grapes immediately after picking – which we can do because our winery adjoins our vineyard. 446 is a Monterey wine all the way; we harvested a little riper than others because we can run the grapes into our cooled winery so quickly. Winemaker James Ewart knows these grapes well: he has walked the vineyard and made wine here for the better part of two decades. James gently pressed the fruit, then fermented part of the juice in stainless steel and part in oak barrels, according to each lot’s acidity level. After fermentation, a portion of the wine underwent malolactic fermentation for added body and complexity.

TASTING NOTES

446 Chardonnay showcases vibrant aromas of ripe peach, citrus, honey and a touch of vanilla, wrapped around juicy flavors of tropical fruits, honeydew melon and lemon zest, and framed by slight hints of butter and spice on the finish. Medium-bodied with a creamy mid-palate, this wine can be enjoyed on its own or with soft cheeses, roast fowl or pasta or salads.

TECHNICAL DATA

Appellation **Monterey**

Alcohol **14.5%**

Total Acid **0.56 g/100ml**

Final pH **3.44**



ACCOLADES

90 POINTS. *The Tasting Panel*
JANUARY 2017 - VINTAGE 2015

TOP PICKS. *Food & Wine*
JUNE 2016 - VINTAGE 2014

90 POINTS. BEST BUY. *Wine Enthusiast*
FEBRUARY 2015 - VINTAGE 2013



Vine Stock 4

Vine Origin
Napa Valley, California

Home Vineyard
**Block 46,
San Bernabe Vineyard,
Monterey**