

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—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, promoting 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, Vine Grower, Noble Vines

WINEMAKING

To enhance the tropical characteristics of 446 Chardonnay, the fruit is allowed to ripen a little longer on the vine. Once winemaker James Ewart decides the grapes are showing the right balance of acidity and ripe fruit qualities, they are harvested and quickly transferred to the winery while the grapes are still cool. To preserve Chardonnay 446’s delicate acidity, it’s best to crush the grapes immediately after harvesting, which we have the ability to do with our winery being right in the vineyard. After a gentle pressing of the fruit, the fermentation process takes place in both stainless steel tanks and a combination of American and French oak to add body and richness. James Ewart knows these grapes well; he has walked the vineyard and made wine here for two decades.

TASTING NOTES

The 2017 vintage of 446 Chardonnay exhibits vibrant aromas of pineapple, yellow peach, vanilla and toasted oak. This medium-bodied wine is balanced, showcasing a creamy mid-palate and crisp acidity. Bright flavors of mango, kiwi and honeydew melon are supported by hints of lemon zest and cinnamon butter, making it a great pair with soft cheeses, roast fowl, pastas or salads.

TECHNICAL DATA

Appellation **Monterey**

Alcohol **14.5%**

Total Acid **0.48 g/100ml**

Final pH **3.51**



ACCOLADES

GOLD MEDAL

SF Chronicle Wine Competition
JANUARY 2019 - VINTAGE 2017

88 POINTS. BEST BUY

Wine Enthusiast
AUGUST 2018 - VINTAGE 2016

89 POINTS. BEST BUY

Wine Enthusiast
APRIL 2017 - VINTAGE 2015

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