



BUONCRISTIANI

FAMILY WINERY - NAPA VALLEY

— Est. 1999 —



NAPA VALLEY CHARDONNAY

Vintage 2021

As with everything in the wine industry, patience is the key to success, and after several years of searching for the right source for the Buoncrisiani Chardonnay we finally found the perfect blocks. The 2021 marks the twelfth vintage of Buoncrisiani Chardonnay, a wine that focuses primarily on fruit, minerality and balanced acidity, with secondary flavors of integrated new French oak richness framed by a full mid palate and a lingering finish.

Harvest timing was essential, allowing for full flavor development, acid balance, and optimum ripeness. Once the desired flavors were at their peak, the fruit was hand harvested in the early cold morning and gently whole cluster pressed. The juice was then slowly fermented by both native and specially selected yeast in a combination of new and twice used French oak barrels and small stainless steel drums. Upon dryness, weekly barrel stirring of the lees commenced to increase the complexity of the aromas and mouthfeel. Only 25% of the secondary malolactic fermentation was allowed, thus giving the final wine's profile a beautiful balance between richness, intense fruit and crisp acidity in the long finish as we desired.

Following 10 months of sur lie aging we obtained a distinguished harmony between the multiple components during blending trials. We folded the best fit barrels together and with excitement bottled the eleventh of many Buoncrisiani Chardonnays. Salute!

VINEYARDS Hyde and Stagecoach Vineyards

PRIMARY FERMENTATION Barrel fermented using Native and Selected Yeast

SECONDARY FERMENTATION Only 25% Malolactic Fermentation allowed

BARREL REGIME 62% two-year-old French Oak Barrels, 38% New French Oak

AGING 10 months Sur Lie Barrel Aged

CASES HANDCRAFTED 430

WINEMAKER Jay Buoncrisiani
