



W.S. Keyes Vineyard

**2018 CHARDONNAY
NAPA VALLEY**

HISTORY

About 125 years ago, two men, Winfield S. Keyes and Frederick Hess, had the foresight to plant vineyards on Howell Mountain just a mile from each other. The W.S. Keyes Vineyard was planted in 1888, and ten years later, fellow Howell Mountain pioneer Frederick Hess established the La Jota Vineyard, Co. The rocky, shallow soils, the abundance of wind and fog, and the remoteness of Howell Mountain terroir were reminiscent of Europe where some of the best wines in the world were being produced. Keyes and Hess believed that Napa Valley could achieve the same distinction – and they were right. Both men achieved recognition for their wines at the Paris Exposition of 1900, bringing instant fame to Howell Mountain.

Built of stone in 1898, the La Jota Vineyard Co. continues the legacy of crafting world-renowned wines from Howell Mountain, including this single-vineyard estate Chardonnay, sourced from the W.S. Keyes Vineyard, one of the last great Chardonnay blocks on Howell Mountain.

VINEYARD

The vineyard sits at an elevation of 1,600 feet, well above the fog that frequently rolls into Napa Valley in the evening, resulting in nights that are slightly warmer than those in the valley below. Meanwhile, the high altitude keeps daytime temperatures cooler. Harvest comes later, and the long hang-times allow for the development of deep, complex flavors. The grapes for this wine come from the oldest and most prized blocks of the W.S. Keyes Vineyard.

WINEMAKER'S COMMENTS

"Late winter rains followed by a spring marked with intermittent cloudy skies likely delayed bud-break and flowering. This delay led to ideal fruit set conditions, driving up overall volumes by 20-30%. Steady summer heat accumulation with only a couple of short hike spikes combined with a near-perfect fall season created great phenolic accumulation without high sugar concentration.

The wine's identity is a reflection of the volcanic soils and cool Howell Mountain climate from where it's grown. An unmistakable minerality is interlaced with pear, white peach, and bright citrus notes. Stirred on its lees for 18 months, its mouthfeel is luxurious and perfectly balanced by an acid profile that elongates the flavors well beyond the sip."

- Christopher Carpenter, *Winemaker*

TECHNICAL NOTES

BLEND COMPOSITION

100% Chardonnay

VINEYARD

W.S. Keyes Vineyard

HARVEST DATES

September 25

FERMENTATION

Native yeast fermentation
with lees stirring for 18 months

BARREL AGING

22 months in French oak
(15% new)

ALCOHOL BY VOLUME

14.5%

ELEVATION

1,600'

SOILS

Volcanic, alluvial, shallow, infertile

VITICULTURE

Planted in 1888
Replanted in 1999

ACCLAIM

95 Points - Lisa Perrotti-Brown, *Robert Parker Wine Advocate*, January 2021