

# 2021 Caldeira Chardonnay Coombsville, Napa Valley



## **The Wine:**

Made from all Estate grown Chardonnay fruit with just over four barrels made (102 cases). The cooler climate of Coombsville allows for the natural acidity to be preserved while the warm California sunshine ripens the grapes slowly. The grapes are hand-picked and fermented in French oak barrels. The wine goes through full malolactic fermentation before being aged for 12 months in 25% new French oak. The 2021 vintage for this region was fantastic for Napa Valley Chardonnay with the hot summer months tempered by cool evenings and mornings during the harvest.

## **The Estate:**

Caldeira is the French term for a crater formed by the eruption and subsequent collapse of the mouth of a volcano. The Coombsville AVA in Napa Valley owes much of its unique terroir to this geologic event. Caldeira wines represent the partnership between Caldwell vineyards and Quigley Fine Wines to showcase small production wines from the unique terroir of Coombsville. Caldwell Vineyard, the source of the fruit for these wines, is planted with specific clones that thrive in this area of Napa Valley. John Caldwell, the owner of Caldwell Vineyards is famous in the Napa Valley wine world, known as “The Smuggler” because of his legendary efforts to bring back rare and sought-after clones from Bordeaux to be planted in Napa. His winery and vineyards are truly iconic pieces of Napa Valley history. The wines are made by Marc Gagnon.

## **Tasting Notes:**

**Color:** light hued gold

**Aromas:** lemon cream, pineapple, and hints of toast

**Flavor & Texture:** the rich round mouthfeel is tempered by lively acids, while the citrus and tropical fruits are complemented by a touch of French oak

**Food Pairing:** lobster mac and cheese

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