

Beaulieu Vineyard

SINCE **BV** 1900



## 2011 RESERVE CARNEROS CHARDONNAY

For more than 100 years, Beaulieu Vineyard has been setting the standard for rich, classic Napa Valley wines. Our legacy honors the marriage between state-of-the-art technology and gentle, traditional winemaking methods, a combination that enhances the expression of our remarkable vineyard *terroir*. From Calistoga in the north to Carneros in the south, our Beaulieu Vineyard Napa Valley wines reflect this region's diverse *terroir* with classic varietal character.

### Wine

A great wine speaks of a special place. Our 2011 Reserve Carneros Chardonnay confirms this theory in its *terroir* expression of Napa Valley's esteemed Los Carneros region. Complex aromas and flavors of spicy pear, peach, quince jam, baked apple and honey unfold in every swirl and sip. We handcrafted the wine with barrel fermentation, malolactic fermentation and *sur lie* aging in toasted French oak to integrate nuances of *crème brûlée*, vanilla and sweet, smoky spice with the layered fruit character.

### Vineyard

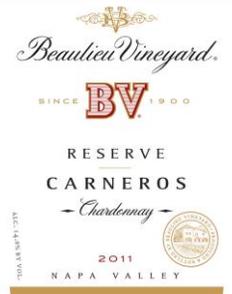
We selected all of the grapes for this wine from the finest sections of our Beaulieu Vineyard Ranches No. 9 and No. 8 in the Los Carneros American Viticultural Area (AVA). These sections consistently yield exceptional grapes due to site (exposure, mesoclimate and soils), clones and cultivation techniques. The vines are grafted to a selection of Dijon clones that yield small berries for intensely flavored wine. Winemaker Domenica Totty says that she waits to harvest these Chardonnay grapes until their nectarine character changes to ripe peach, their green apple character turns to golden apple and their floral jasmine notes become honeyed.

### Winemaking

We hand harvested the grapes under lights at night, to retain their vibrant flavors and acidity, and immediately transported them to the winery. After gently pressing the whole clusters, we barrel fermented all of the wine in small French oak barrels. Gentle *bâtonnage* (stirring) every two weeks during ten months of *sur lie* (on the yeast) barrel aging enhanced the rich, silky texture and integrated the creamy notes from partial (60 percent) malolactic fermentation.

### Vintage

With meticulous care to the vines during the 2011 vintage, we achieved a small crop of high quality, beautifully balanced Chardonnay grapes. The small yields resulted from an unusually wet winter and spring, which delayed bloom and reduced berry-set. The cooler-than-average growing season made the onset to harvest one of the latest in recent memory. While the cool temperatures presented some challenges that required maintaining nerves of steel, we were rewarded with lush, ripe varietal flavors at lower sugar levels. This gave us the opportunity to make truly elegant Chardonnay wines with layers of complex flavors.



### Key Facts

- Beaulieu Vineyard has pioneered Chardonnay in the Los Carneros region for more than 40 years.
- Selected from the finest grapes produced in Beaulieu Vineyard Ranches No. 9 and No. 8.
- Entirely fermented and aged in French oak barrels.
- Pairs nicely with cheeses (such as triple-cream Brie), rich seafood dishes, creamy soups, fresh fish and all types of poultry.
- Serve lightly chilled (not too cold) to appreciate the full spectrum of aromas and flavors.

### Wine Data

**Vintage:** 2011

**Varietal Composition:**  
100% Chardonnay

**Barrel Aging:**  
100% barrel fermented and aged  
10 months of aging  
100% French oak  
40% new oak barrels

**Appellation:** 100% Los Carneros AVA, Napa Valley

**Harvest Dates:** Early to mid-September

**Alcohol:** 14.3%

**Acidity:** 5.1 g/L

**pH:** 3.70

**Ageability:** 2013 to 2015 or longer, if properly stored