

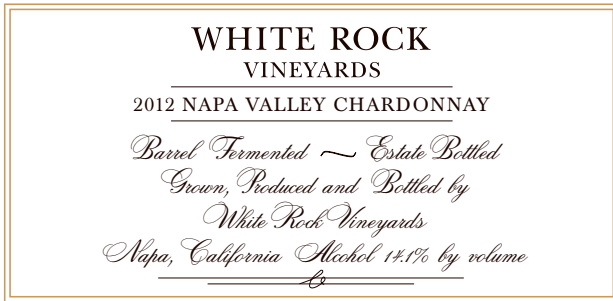
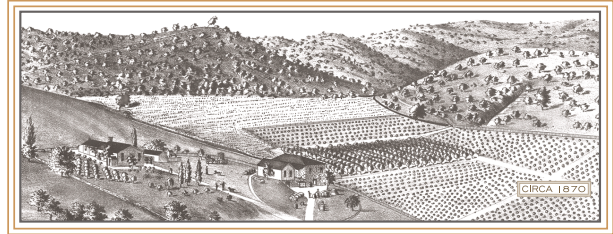
WHITE ROCK VINEYARDS

2012 CHARDONNAY NAPA VALLEY

100% Chardonnay

TECHNICAL DATA

- Production: 1,200 Cases
- Barrel Aging: On lees for 11 months
French oak, 5% New
(Damy & Francois Freres)
- Fermentation: Indigenous yeasts
in French oak barrels
~20% Malolactic completed
- Bottled: August 2013
- Chemistry: Alcohol 14.2%
pH 3.4
Total Acidity 5.81 g/l
Zero residual sugar
- Vineyard: Estate grown, produced, and bottled one mile off Silverado Trail, east of Yountville on the south end of the Stag's Leap Range. East and west facing hilltops with white volcanic ash soils in a microclimate a few degrees cooler than the valley floor.



Winemaker's Notes:

2012 was an ideal growing year at White Rock, and the 2012 Chardonnay is full, rich, and packed with flavor. The nose opens with ripe pear, lime, and citrus blossom. The mouth is soft and focused, with a palette of lemon, bright apple, subtle oak, and vanilla. Our Chardonnay develops its lush mouth feel from 11 months of sur-lies aging in French oak barrels. The acid is bright and well integrated, promising excellent age-ability.

White Rock's 2012 Chardonnay is a classy effort displaying good minerality along with hints of poached pears, white peaches, quince and a touch of apple butter. Medium-bodied, fresh, complex and impeccably well-balanced, it displays impressive craftsmanship. Drink it over the next 4-5 years. 92 points, Robert Parker