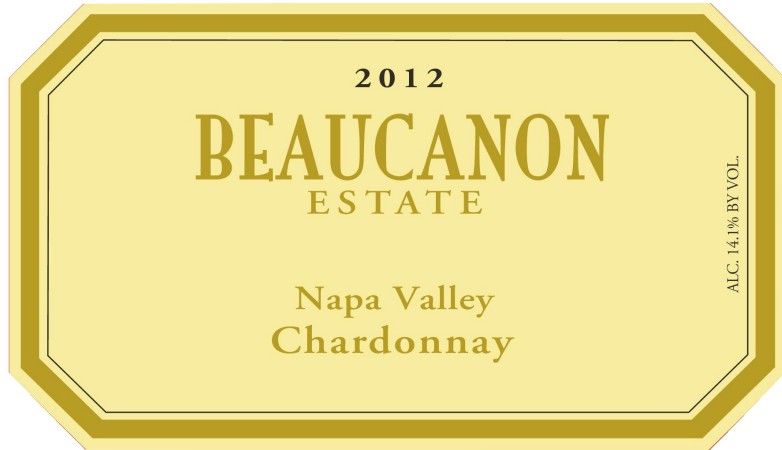


BEAUCANON ESTATE



Vintage: 2012
Varietal Blend: 100% Chardonnay
Appellation: Napa Valley
Harvest date: September 4th, 2012
Production: 800 Cases

- Organically farmed
- Hand pick by night in half ton bin for optimum fruit freshness,
- 30% Aged 9months in French Oak “sur-lies”
- 70% Aged 9months in Cement Eggs “sur-lies”

Winemaker Notes: Our newest Chardonnay is something very special and unique, The fruit of our old vines went into our Estate Chardonnay for a wine of amazing depth and structure.

A lovely, pale gold hue does not prepare you for the intense nose that fills the glass. Sweet vanillin is noticeable, but just barely outweighs tropical aromas of ripe pineapple, tangerine and coconut. Caramel, rosemary and limestone are just hinted at but will certainly develop over time.

The palate is full-bodied and rich but with a thrill of lemon acidity that keeps things lively. Flavors of citrus and subtle oak dominate but the nose is echoed as well. With time in the bottle or the decanter, the depth and layers of flavors will shine through.

A joy to drink on its own, this wine will also pair beautifully with luscious shellfish, like scallops, fresh crab in lemon butter or lobster Thermidor. For contrast pairings, try it with mild Thai dishes, jerk chicken and roast pork.

Louis de Coninck - Winemaker

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