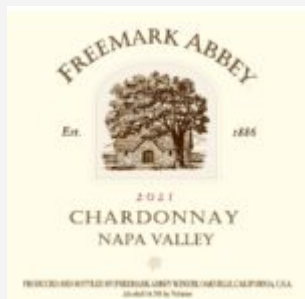


Freemark Abbey Chardonnay Napa Valley 2021

Selected by: MTW Tasting Panel



Final Deductions

VINTAGE 2021

GRAPE Chardonnay

GEOGRAPHY Not Europe

COUNTRY USA

LARGER REGION California

SMALLER REGION Napa Valley

Rationale

While celebrated vociferously for their Cabernet Sauvignon, many Napa Valley wineries have a prominent footprint in Chardonnay as well. With a lesser known reality of having some 6600 acres of the grape planted, the grapes thrive in several spots including the Carneros, Oak Knoll, and Yountville in the south, Coombsville to the east and in the mountains on both flanks of the valley.

Carneros stresses fresh and intensely flavored with notes of tart and sweet citrus, some tropical elements (melon, kiwi and tart pineapple) and occasional notes of stone fruit (nectarine, apricot) while Yountville and Oak Knoll are similar, but with more stress on tree fruit (apples, pears) and florality. Coombsville's Chardonnays, while less celebrated than the red Bordeaux varieties, are elegant, with stone fruit and signature minerality while the higher elevation mountain AVAs (including Spring Mountain, Howell Mountain and Mount Veeder) are architecturally leaner, with often rapier-sharp acidity, grown on meager colluvial soil.

Freemark Abbey was established in 1886 as the 16th bonded winery in Napa Valley and is considered one of the first Cabernet producers in the region. It was the only winery to have earned the distinction of showing both a red and white wine at the 1976 Judgment of Paris – an event that catapulted Napa Valley onto the world wine scene. At the event's 2017 reenactment in Tokyo, their 1969 Cabernet Sauvignon garnered first place. Their Napa Valley Chardonnay is made from primarily Carneros fruit for a trio of vineyard sources.

Sight

BRIGHTNESS Star Bright

CLARITY Clear

COLOR DEPTH Medium

COLOR Yellow

HIGHLIGHTS None

BUBBLES No

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL High

PHENOLS None

TEXTURE Creamy / Buttery

FINISH Long

COMPLEXITY Med+

Aroma & Taste

CITRUS FRUIT Meyer Lemon • Lemon • Mandarin *Condition: Ripe, Jammy / Candied, Custard / Yogurt*
Part: Flesh

TREE/VINE FRUIT Apple (Yellow) • Pear (Asian) • Pear (Yellow/Brown) *Condition: Ripe, Jammy / Candied*

STONE FRUIT Nectarine (White) • Peach (White) *Condition: Custard / Yogurt, Fresh, Ripe*

TROPICAL FRUIT Pineapple • Banana • Young Coconut *Condition: Ripe, Fresh*

FLORAL Apple Blossom • Freesia *Condition: Fresh*

OTHER VEGETABLE Squash / Pumpkin • Mushrooms (White) • Corn

HERBAL Chamomile • Sage

OTHER SPICES Sesame / Candy • Chinese Five Spice • Honey

OAK AGING Yes *Oak Intensity: High*

OAK INFLUENCE Baking Spice • Butterscotch • Caramel / Toffee • Toast • Vanilla

OXIDATION/NUTTINESS Almond / Marzipan • Macadamia • Pistachio • Pecan / Brittle

PERCEIVED WINEMAKING CHOICES Lees Contact • Malolactic (ML)