

Route Stock

RIGHT VARIETAL • RIGHT APPELLATION • RIGHT WINEMAKER
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2016 CHARDONNAY, ROUTE 121, CARNEROS

INTRODUCTION

RouteStock creates wines from classic grape varieties grown along well-known routes in the world's most respected wine regions. Tried, trusted and true to their routes, these wines are handcrafted by our winemakers to be approachable and a reliable favorite.

ROUTE 121

Route 121 meanders through Carneros ("ram" in Spanish), a region once known for its sheep populations. On a drive down Route 121 you will pass many of the vineyards that supplied perfectly ripe grapes for this Carneros Chardonnay.

Carneros is well-known as a cool-climate region, perfect for growing Chardonnay. The morning fog and afternoon breezes off the chilly San Pablo Bay cool the region, while the Napa and Sonoma valleys to the north heat it up. This heat causes the air to draw inland over Carneros, drying the vines of the moist morning fog. As night falls, the fog rolls in, protecting the vines from potential morning sun.

2016 VINTAGE NOTES

A dry winter and a warm spring started bud-break quite early once again in this last year of drought even in the cool Carneros region with January and then March seeing record warm temperatures. Flowering was perfectly uneventful with a very healthy crop of chardonnay being set. May was a bit cool, but the rest of the summer was relatively calm, albeit early with the warm early start to the season. Sugars, acids and physiological ripeness were all in excellent balance. We harvested chardonnay twice in late August, even earlier than the previous vintage.

TASTING NOTES

The wine shows a beautiful straw color with seductive aromas of lemon curd, lemon thyme, apple and ginger. The wine fills the palate beautifully with a richness that also shows the fine acidity that Carneros has to give combining for an unusually long finish. The exotic flavors of this well-balanced chardonnay are of apple, Meyer lemon rind, jasmine tea and just a hint of toasty oak that come together to deliver a wine of richness and power, yet with an amazing freshness.

VARIETAL COMPOSITION:	100% Chardonnay
BARREL AGING:	9 months in 100% French oak with 15% being new
CASES PRODUCED:	4,000 (12/750ml)
ALCOHOL: :	14.1%
PH:	3.46
TA:	6.43g/L



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