

2020 ODETTE RESERVE CHARDONNAY, NAPA VALLEY



VARIETAL
100 % Chardonnay



ALCOHOL
14.8%



PRODUCTION
26 barrels



BOTTLED
February 2022



RELEASED
April 2022



AVA
Napa Valley

VINEYARD NOTES

This wine is crafted from the famed Hudson Ranch off of Henry Road in the Carneros AVA of Napa Valley. 2020 is the third year working with both Block 5BS and 6S. These unique blocks bring a combination of different attributes that harmonize beautifully in the final blend. The adjacent blocks are both planted to “old shot wente”, also referred to as “chicks and hens.”

FERMENTATION & AGING

The grapes were handpicked at night and arrived at the winery before the sunrise to ensure that fruit purity, aromatics and freshness were retained. Both blocks were 100% whole cluster pressed on a very gentle four-hour cycle. The juice was immediately racked to French Oak barrels where both native primary and malolactic fermentation took place for over 24 weeks. Each individual barrel was sur lie aged and kept separate until the final selections were ultimately determined.

IMPRESSIONS

The 2020 Odette Reserve Chardonnay was 100% barrel fermented with indigenous yeast in 70% new French Oak and sur lie aged for 16 months. The long, drawn-out fermentation, also known as the “death and resurrection,” adds depth and nuances that complement the concentrated and layered palate. Offering notes of Brioche, white peach, lemon curd, and roasted nuts, with hints of salinity and wet stone, this ‘old shot wente’ selection carries a sense of purity, elegance, and class that can be enjoyed both near and long-term.