



2013 ADAPTATION CHARDONNAY, NAPA VALLEY

Production: 2258 Cases
Varietals/Blend: 100% Chardonnay
Alcohol: 14.2%

VINEYARD NOTES

Adaptation is produced and bottled by PlumpJack and CADE's sister winery, Odette Estate located in the heart of the Stags Leap AVA in Napa Valley. Jeff Owens, Odette Estate's winemaker, has crafted the Adaptation wines by sourcing fruit from some of Napa Valley's most esteemed vineyards including Carneros Creek, Carneros Lake, Sunset and P&J. The resulting wine showcases some of the finest flavors that Napa Valley is famous for.

HARVEST

The 2013 vintage blessed the vines with a stress-free, growing season allowing us to craft a wine with intense purity of fruit, density and concentration. Sunny, warm and moderate temperatures allowed for peak hang time and optimal ripeness in the vineyards. This wine reflects the characteristics of a great vintage paired with great vineyards.

FERMENTATION & AGING

The grapes were 100% whole cluster pressed and fermented at 52° F for three weeks. Fermentation took place in 90% stainless steel tanks and 10% barrel fermented in new French oak. The wine was sur lie aged for five months before racking off for bottling.

BOTTLING

March 27th, 2014

IMPRESSIONS

Fermented and aged mostly in stainless steel, this approachable style showcases the fruit purity and true essence of Napa Valley Chardonnay in a great vintage. This wine displays aromas of melons, Bartlett pear, and acacia flower followed on the palate by flavors of granny smith apple, banana, kiwi, spearmint, a touch of creaminess and fresh acidity.

