

NEW RELEASE!

2013 Croze Napa Valley, Chardonnay

The 2013 Croze Chardonnay is another fantastic vintage from the acclaimed Simone Vineyard in The Oak Knoll District of Napa Valley. This 10 acre vineyard produces some of the richest and most complex chardonnay grapes in California.

Our Chardonnay is barrel fermented using French Oak barrels from the Nevers Forrest in the center of France. After fermentation we aged the wine for a full year on the lees to create a full bodied chardonnay with complexity and depth of flavor. There is no malolactic fermentation to protect the fruits natural acidity.

This wine is a natural with pasta and cream sauces, poultry, and soft cheeses. We also love it with fresh seafood.



350 cases produced.

AVA: Oak Knoll District, Napa Valley

Alcohol: 13.5%

Composition: 100% Chardonnay

pH: 3.32

Aging: 13 Months in French Oak



Croze Napa Valley

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