

vivō

Chardonnay



ALCOHOL

13.8% ABV | RS 0.3g/l

PRODUCTION

56 cases

VINEYARD

Grapes for vivō are sourced from one of the best and most respected Chardonnay growers in the Carneros region in Napa Valley. The heirloom Burgundian selection was developed over 22 years ago, planted on a gentle hillside on shallow clay soil and an alluvial riverbed. Carneros is the southernmost sub-appellation of the Napa Valley, located just above the northern tip of the San Francisco Bay. It is influenced by fog and southerly breezes from the bay and the Petaluma Gap, which keep it cooler than the rest of the valley and allow for a long, moderate growing season that is ideal for Chardonnay.

AGING

16 months in seasoned French oak give this wine complexity, precision, and its layering of flavors.

TASTING NOTES

Nose: intense mineral, stone fruit, with a complex bouquet of grapefruit and fresh cantaloupe

Palate: round and refreshing mid palate, initial steel and captivating minerality along with hints of peach and pear

Finish: lengthy, balanced with purity and with bright floral characteristics

Cellar: will continue to improve for another 5 years, 7-10 years in cellar

ABOUT THE WINEMAKER

Stéphane Vivier joined our team in 2015. A native of Burgundy, Stéphane believes in making wines that articulate the definition of Carneros, Napa Valley with a sense of place. He obtained degrees in viticulture and enology from Université de Bourgogne, and cultivated his vineyard and cellar skills at Pommard, Meursault, and Chassagne-Montrachet.

ACCOLADES

Bronze Medal—2019 Decanter World Wine Awards

92 Points—Wine & Spirits

TOBIAS GLEN
VINEYARD

CARNEROS,
NAPA VALLEY