



SCHWEIGER VINEYARDS
Spring Mountain | Napa Valley

Estate Bottled
CA Bonded Winery 5784

2017 Napuro

VARIETAL PERCENTAGE: *100% Chardonnay*

AGE OF VINES AND SOIL TYPE: *19–33 year old vines planted in deep volcanic soils at a 2000' elevation.*

DATE PICKED *9/11/17*

AVERAGE HARVEST SUGAR: *24.3 degrees Brix*

FERMENTATION TIME/TEMPERATURE RANGE: *11 days, 53–61°F.*

FERMENTATION CONTAINER/AGING: *Fermented on 1 year old French Oak for 11 days. Fortified with 143 proof Alambic brandy.*

ANALYSIS AT BOTTLING:

Alcohol: **20.3%** pH: **3.74** TA: **4.2 g/L** V.A.: **0.27 g/L** R.S: **11.6 g/100ml**

BOTTLED: *May 2017*

CASES PRODUCED: One Barrel

WINEMAKER: *Andrew T. Schweiger*

VINTAGE AND WINEMAKER'S NOTES: In the summer of 2015, one of my cork suppliers took me on a trip to Portugal. It was during this trip that I discovered the magic of White Port. This resulted in an experiment in the 2016 harvest, which was a resounding success. About halfway through harvest, I combine fermenting Chardonnay juice with brandy. What results is an amazing dessert wine. The 2017 vintage has a wonderful perfume of an aroma, with highlights of baked pear, meringue, honeysuckle, peach blossom and rose water with a slightly sweet almondine flavor. Enjoy with your favorite pear tart, dried figs, blue cheese, or other magical creations. Our favorite is this **Pear and Frangipane Tart recipe** from Williams-Sonoma. Tell us yours!

