

Baldacci

FAMILY ESTATE VINEYARDS
NAPA VALLEY

FAMILY OWNED | ESTATE GROWN

VINEYARD NOTES

Our Honey B Vineyard is located in the Carneros AVA of the Napa Valley. This cool climate growing region is widely recognized for premium Chardonnay and Pinot Noir wines which are influenced by the cooling effect of the Pacific Ocean combined with summer fog, warm days, and a long, temperate growing season. We have 20.68 acres planted to Chardonnay, Pinot Noir, Merlot, Syrah and Gewürztraminer.

The near picture-perfect growing season began in late February. Spring was mild, with extended flowering yielding uniform grape clusters. Temperatures remained steady and warm throughout the growing season, without any significant heat spikes, making for a cool, unhurried harvest. The even temperatures allowed for great hang time and fully developed flavors.

WINEMAKING NOTES

Our late harvest Gewürztraminer is the last of our fruit to come in, with sugars topping 32 degrees brix. The fruit is shriveled and looks like raisins when it is picked. We whole cluster press the grapes and then put the juice into tank at 45 degrees, inoculate with yeast and, then allow fermentation to begin. With the cold temperatures the primary fermentation takes up to 6 weeks. Once the brix hits 10 degrees we stop the fermentation to retain some of the sugar still left in the wine. We rack the wine to stainless steel tanks to rest before bottling, and only touch it once prior to bottling.

WINEMAKER TASTING NOTES

This wine is to be enjoyed at the end of a marvelous meal, with acidity that keeps the wine fresh but a touch of sugar to give you a wonderful mouthwatering mouthfeel and finish.

Honey B Vineyard, Carneros, Napa Valley
2018 Frederick
LATE HARVEST GEWÜRZTRAMINER

Technical Notes

Varietal Blend:	100% Gewürztraminer
Vineyard:	Honey B Vineyard (estate owned)
Appellation:	Carneros, Napa Valley
Clonal Selection:	470
Alcohol:	16.1%
T.A.:	7.6 g/L
pH:	3.31
Residual Sugar:	47.4 g/L
Brix at Harvest:	30.6°
Bottling Date:	April 24, 2019
Production:	203 cases (12 x 375ml)
Suggested Price:	\$35
Accolades:	N/A

