

Located on the historic Silverado Trail in Napa Valley's Oak Knoll District, Black Stallion Estate Winery pays homage to the rich history of the 32-acre estate which was once home to the Silverado Equestrian Center. The property was purchased in 2010 by the Indelicato family, a fourth generation family-owned company founded in 1924. Sourcing from the most prestigious

VINTAGE

vineyards, the winery is committed to making only the most expressive wines.

Our 2023 vintage started out with frequent rainfall from winter into spring, which led to a later budbreak compared to previous years. The late budbreak helped promote even shoot growth and strong vine balance early on as everything came out at once rather than staggered stages of development. Into September/October, the North Coast Appellation saw beautiful weather which yielded perfect ripening conditions for harvest. The extended hang times and consistent mild weather patterns throughout the growing season allowed for a deeper development of flavors, aromas, and structure.

VITICULTURE

The fruit used to craft this rich and flavorful North Coast Chardonnay comes from a variety of distinctive terroirs. Each of these premier North Coast sub-appellations contributes unique characteristics to the final blend. Anchored by cool microclimate vineyards in the Russian River Valley and Mendocino, the sourcing also includes select vineyards in Napa Valley.

WINEMAKING

The fruit is picked based upon proper flavor ripeness and acidity and then harvested in the cool of the night and delivered to the winery to be pressed into fermentation tanks. Portions of the juice are fermented on French oak and stirred gently once a week to enhance body and creaminess. The Chardonnay undergoes malolactic fermentation to soften the hard acid and create a more round, buttery mouthfeel.

TASTING NOTES

The 2023 Chardonnay is the inaugural vintage of Black Stallion Wines coming from the North Coast – a prestigious appellation on the California coast that is known for cool coastal breezes, refreshing fog and crisp mountain air. This Chardonnay opens with aromas of orange blossom, lemon curd, and toasted almonds followed by tantalizing flavors of luscious fruit, toasted bread, caramel, and a light butter finish.

 $\begin{tabular}{llll} VINTAGE: 2023 & \cdot & APPELLATION: North Coast \\ & FERMENTATION: 100\% & Malolactic Fermentation \\ PH: 3.46g & \cdot & TOTAL ACID: 0.49 g/100ml & \cdot & ALCOHOL BY VOL: 14.5\% \\ \end{tabular}$

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North Coast 2023 Chardonnay



