



MARKHAM
NAPA VALLEY
VINEYARDS

DISTRICT SERIES | 2022
CHARDONNAY

LITTLE CANNON VINEYARD
OAK KNOLL DISTRICT OF NAPA VALLEY

Aromas of freshly baked brioche greet you when this golden-straw-hued wine is first poured. Notes of white peach and juicy pear fruit join in, layered with beeswax, cardamom and lemon curd. Rich fruit flavors are expansive with toasty highlights from extended sur-lie aging in French oak. A roasted Meyer lemon risotto served with grilled asparagus would be a decadent lunch or dinner accompaniment.

“This is the flamboyant style of Chardonnay for which Napa Valley is known. It is both rich & creamy, while maintaining an ability to be food friendly.”



VINEYARD NOTES

- 100% Estate Grown:
Little Cannon Vineyard
- 100% Certification: California
- Sustainable Winegrowing Alliance
- Clone selection:
Clone 4
- Harvest Dates:
September 24 & 31, 2022
- 23.7° Brix at Harvest

OAK KNOLL AVA

- Just south of Yountville, bound by the Napa River to the east. Our estate sits along the far western Dry Creek side.
- Marine influence from the San Pablo Bay makes Oak Knoll a “sweet spot,” with temperatures averaging 10°F cooler than Upper Napa Valley
- Oak Knoll typically has the longest growing season in Napa Valley

VARIETAL COMPOSITION

100% Chardonnay

ALCOHOL

14.2%

BARRELS PRODUCED

5

FERMENTATION

100% Barrel Fermented
Sur-Lie Aged with Bâtonnage
43% Malolactic Fermentation

AGING

Aged 10 Months in French Oak
57% New

BOTTLING DATE

August 2023

RELEASE DATE

September 2023

markhamvineyards.com

