

# Rancho Chimiles Valdiguié 2016

NAPA VALLEY, CALIFORNIA, USA



## HARVEST & VINTAGE NOTES

The Valdiguié comes from Rancho Chimiles in southeastern Napa County, owned and managed by Terry and Virginia Wilson and family. The fruit was harvested pre-dawn on September 9th. Thirty percent of the fruit was left as whole cluster, while the balance was de-stemmed. It was fermented in concrete tank by ambient yeasts for 11 days, then pressed to neutral French oak barrels and aged 8 months. Bottled without fining or filtration on May 25, 2017

**Vine Age:** 45 years

**Soil Types:** Marine sediment, sandstone loam

**Tasting Notes:** Bright floral aromatics, with tart cherry, plum, and dried herb characteristics on the palate, and lively acidity on the finish.

**Sustainability/Organic Certifications:** Napa Green Land/Fish Friendly Farming



WILSON  
FOREIGNER

**WINEMAKER:** David & Christine Wilson and Chris & Suzaan Alheit

**GRAPES:** 100% Valdiguié

**ALCOHOL:** 12.7%

**RESIDUAL SUGAR:** 0.0 g/L

**PH:** 3.5

**TOTAL ACIDITY:** 6.6 g/L

**TOTAL SULPHUR:** 30 ppm at bottling

**ANNUAL PRODUCTION:**  
146 cases X 12/750ml

