



Catena Zapata Adrianna Vineyard White Stones 2016

WINE DESCRIPTION

White Stones Chardonnay comes from a select 27 rows within Block 1 of the Adrianna Vineyard. The wine is then fermented in French oak barrels at low temperatures to preserve the aromatics. A little over two-thirds of the wine undergoes malolactic fermentation. The name refers to the gravelly ground beneath the vines, which is covered with oval, white stones.

TASTING NOTES

The White Stones Chardonnay has a bright lemon yellow color with gold highlights. Aromas of pears and apples are underscored by notes of vanilla and white flowers and a stony minerality. On the palate, the wine has flavors of baked red apples, Bosc pears, and quince along with notes of creamy vanilla and baking spices. The finish is crisp and bright with a stony minerality that lingers on the palate.

FOOD PAIRING

This wine pairs well with a variety of more full-flavored fish dishes especially shellfish like shrimp, crab, and lobster. For a special meal try this elegant Chardonnay with Grilled Langoustines with Beurre Blanc.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Adrianna Vineyard (Block 1)
Vineyard size:	267
Soil composition:	Stony
Training method:	VSP
Elevation:	4,575 feet
Vines/acre:	2200
Yield/acre:	1.2 tons
Exposure:	Northwestern
Year vineyard planted:	1992
Harvest time:	March - April
First vintage of this wine:	2009

WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	Barriques
Length of alcoholic fermentation:	35 days
Maceration technique:	Battonage
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Size of aging container:	225 L
Type of oak:	French
Length of aging before bottling:	12-16 months

PRODUCER PROFILE

Estate owned by: Nicolás Catena
Winemaker: Alejandro Vigil
Total acreage under vine: 900
Estate founded: 1902
Region: Mendoza
Country: Argentina