

QUATTRO THEORY

CHARDONNAY

NAPA VALLEY

TWENTY TWENTY TWO



Quattro Theory wines capture the truest expression of Napa Valley bringing together four defining elements: winemaker Landon Donley's intentional vision, quality vineyards, precision winemaking and experience with food and friends. Seriously made to be easily enjoyed.

VISION: Working with cool-climate fruit, Landon achieves a Napa Valley Chardonnay that is more traditional in style with balanced acidity, minimal oak and non-malolactic fermentation to highlight a full range of varietal fruit expression, taking inspiration from the coastal Chardonnays of Sonoma County.

VINEYARDS: The grapes for this Chardonnay are sourced from two vineyards: three blocks in our estate Vista Montone Vineyard located just east of Carneros, and Frsamani, a long-term grower partner vineyard located in the southernmost part of Carneros. These sites were selected for the variety of vineyard aspects (N, NE) and various vine age, soils and clones, which offer a complex palette of aromas, flavors and textures. The grapes are harvested by hand at night in small lots over a few weeks, picked when perfectly poised to achieve the vision for our wine style.

GROWING SEASON: 2022 brought dry conditions given the persisting drought. Harvest started earlier given the warm temperatures with the fruit showcasing balanced acidity and freshness with remarkable flavors and textures. Even though yields were down, quality was excellent.

WINEMAKING: Our cellar is set up to handle each lot individually through the winemaking process, with every step intentionally designed to emphasize the natural aromatic and varietal character with minimal intervention. Each pick is whole-cluster pressed over two hours, with 23 check ins to ensure desired style— a gentle, yet labor-intensive program to help retain natural acidity and to isolate the exact desired press of juice. The juice is gently pumped to stainless-steel tanks then chilled to undergo cold stabulation for 5 days, keeping the light juice lees in suspension to enhance aromatics. The juice is then racked off the lees to each vessel and individually inoculated to begin a cold fermentation to completely dry, and then rests on the lees (yeast) for 6 months for a final build of body and flavors before the blend is assembled.

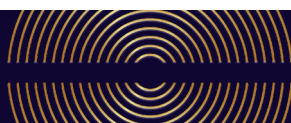
EXPERIENCE: With its expressive flavors and restrained oak presence, this Chardonnay offers the balance, structure and complexity to make it a perfect white wine option to go with food or enjoyed on its own. This wine's range of fruit flavors includes crisp Asian pear, to stone fruit to tropical fruit. Suggested pairings include pan-seared scallops, butternut squash ravioli and mushroom and mozzarella pizza.

APPELLATION: NAPA VALLEY | VARIETAL BLEND: 100% CHARDONNAY | ALCOHOL: 13.5%

CLONES: VISTA MONTONE ESTATE VINEYARD (70% OF BLEND): BLOCK 11C AND 08C2: CLONE 76; BLOCK 01C1: CLONE 95
FRASAMANI VINEYARD (30% OF BLEND): CLONE 17 (ROBERT YOUNG)

AGING: 6 MONTHS 80% STAINLESS STEEL TANK, 16% FRENCH OAK BARREL (10% NEW), 4% CONCRETE

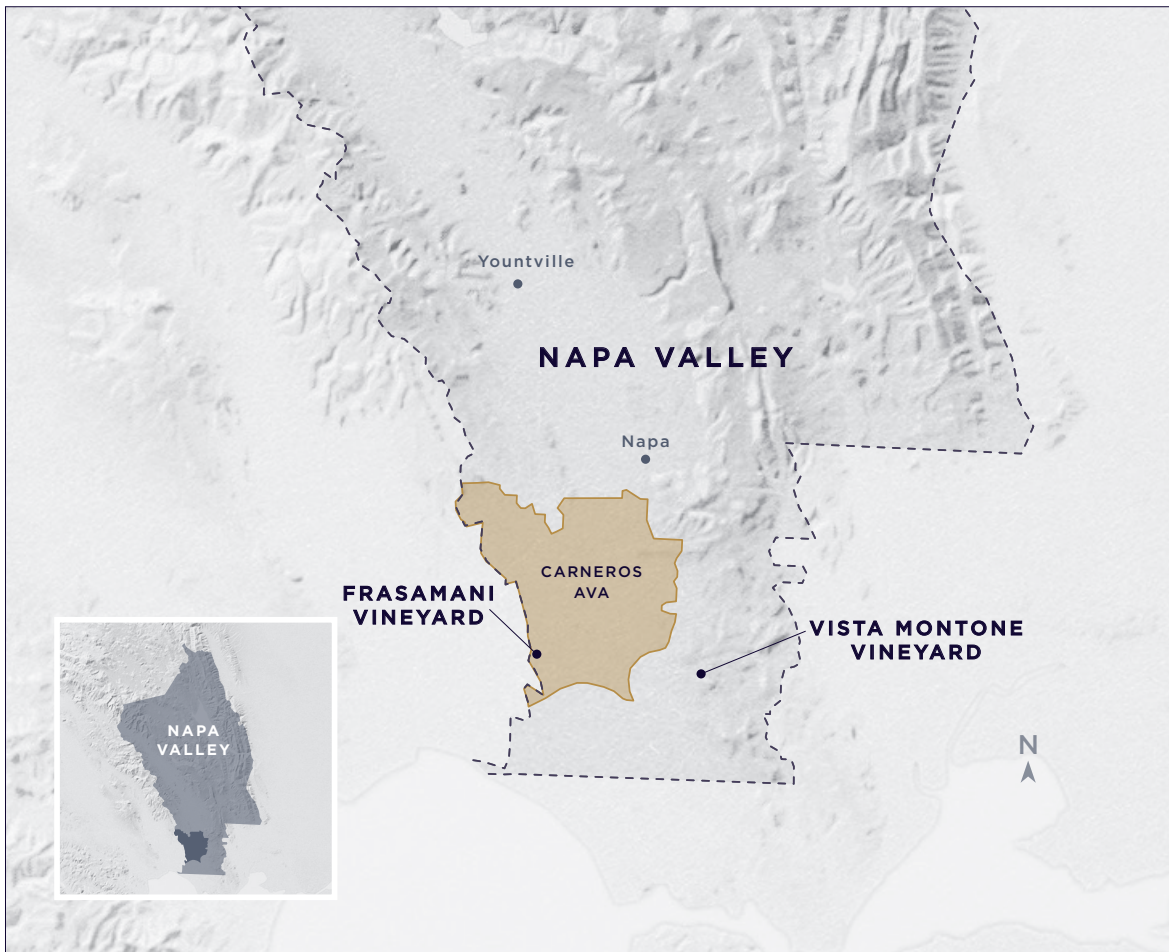
HARVEST DATE: AUGUST 27–31, 2022 | RELEASE DATE: MAY 2023



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VINEYARD SOURCING MAP



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