

CA' MOMI

HEARTCRAFTED IN THE NAPA VALLEY

In Italy, wine is a simple pleasure, an ingredient in the everyday celebration of life. Ca' Momi brings that Italian passion to its winemaking to create amazing Napa Valley wines without pretense. Wines heartcrafted with humility and integrity, made to sip, savor and enjoy!



CHARDONNAY

NAPA VALLEY

2022 was one of the more unique vintages in recent history, one that winemakers have dubbed "a tale of two harvests". Bud break timing was in March and spring weather conditions were typical. Summer months offered warm days and cool nights ideal for grape ripening. Then in September, we experienced a 5-day heat wave with triple digit temperatures, resulting in an earlier harvest than anticipated. Rains followed the heat wave, putting a temporary halt to picking, so harvest was completed in two stages. Overall yields were lower but quality was excellent and we saw greater concentration and flavor intensity. Our Carneros Chardonnay was harvested on October 4th.

Our Napa Valley Chardonnay has aromas of Meyer lemon, pear with a subtle hint of vanilla. On the palate, a delightful creamy texture and balanced acidity, with a burst of refreshing flavors including apple, lemon, pineapple and tropical fruit. The finish is pleasantly persistent, with the fruit flavors lingering on the palate.



10 MONTHS IN FRENCH & AMERICAN OAK

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| varietal | 100% Chardonnay |
| alcohol | 13.5% |
| total acidity | 4.5 g/L |
| residual sugar | 6.0 g/L |
| pH | 3.75 |

