



## TWENTY BENCH CHARDONNAY 2013

Our Twenty Bench brand was launched in the fall of 2000 when we secured 20 tons of exceptional Cabernet Sauvignon fruit from a neighbor's Napa Valley vineyard. Our mission for the past 13 years has been to produce a Napa Valley Cab without the marketing (and price) hype of "luxury" or "boutique." Quite simply, we wanted to provide a great wine at a fair price and the popularity of Twenty Bench Cabernet Sauvignon confirms that we continue to achieve our goal.

Now, 13 years later, we are expanding our scope to include a Napa Valley Chardonnay with the same purpose: while many great Napa Valley Chardonnays are, because of cost, special occasion wines, we present ours priced for everyday enjoyment.

The fruit for this vintage was sourced from a ten acre vineyard planted at an elevation of 1420 feet in Aiken Loam soil. The vine density is 1815 vines per acre and divided equally among five distinct Chardonnay clones for complexity in the finished wine. Clones Dijon 96, Dijon 76, and Weimer Burgundian Selection provide the abundant flavors, while clones Prosser 15 and Martini 4 provide the the acidity that affords balance and a mineral character. The wine is aged in 30-33% new barrels, sees batonnage for the first three months and undergoes partial malolactic fermentation.

Our 2013 Twenty Bench Chardonnay showcases a bouquet of pear and fresh stone fruits. Flavors of lightly sweetened papaya and mango co-mingle with aromas of vanilla that linger through the lengthy and balanced finish. Excellent for quaffing on its own or serving with a wide array of dishes from roast chicken or fish dishes to pasta.

We challenge you to blind taste this wine with Napa Chards at twice the price and then you will see for yourself our concept of worth and value.

Vintage: 2013  
Composition: 100% Chardonnay  
Appellation: Napa Valley

Alcohol: 14.4%  
pH: 3.78  
TA: 5.2 g/L

