

# LIBRARY COLLECTION WINE

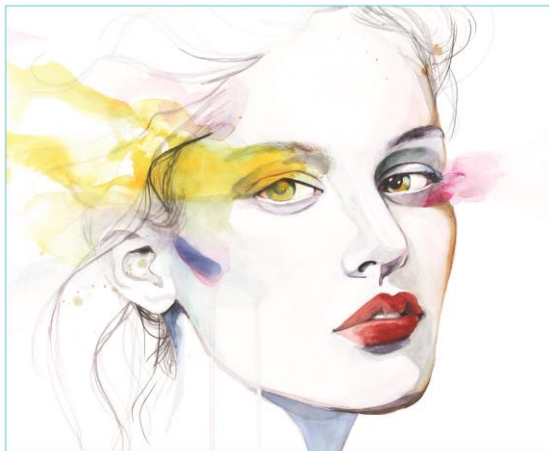
CALISTOGA, CA, 94515, SALES@ELEMENTARYCELLARS.COM, WWW.LIBRARYCOLLECTIONWINE.COM

## 2016 VOLUME IV CHAPTER 2 - CHARDONNAY

OAKVILLE, NAPA VALLEY

### Growing Season

Let there be wine! What a difference a year makes! We were so pleased with last year's inaugural Chardonnay we are thrilled to present the release of our 2016 Elementary Cellars Library Collection Volume III; Chapter 2 Napa Valley Chardonnay. Although we didn't acquire nearly the amount of juice as typical, this is a wide swing back from the dry 2015 vintage. Overall a few temp swings occurred, but the weather provided us with dry optimal conditions up to harvest. If you enjoyed last our first Chardonnay offering this one will not disappoint.



### Artist

Christina Leta was born in Monterey, CA, where she also received her Bachelors of Arts Degree in 2010. In 2012 Christina moved to Los Angeles to start her professional career, becoming an award-winning artist painting women's portrait in watercolor. Her work has been featured in Pacific San Diego Magazine, Volition Magazine, The Creators Project, the AGES Modern Woman Meeting in Brisbane, Australia, & other art &

health platforms. Christina has also participated in charitable events, helped shape lessons in art education, & as of 2016 has begun translating her art into public murals. Christina also curated for SugarMynt Gallery in South Pasadena, CA, working to build & promote a community of Los Angeles based artists through themed exhibitions. Working under the artistic alias defectivebarbie, her work is known for its contemporary style using negative space in combination with abstraction & realism. Her dripping, dissolving & disappearing portraits continue to explore the depths of inner & outer beauty through evocative emotional introspection, pulling her subjects apart to reveal the complicate layers beneath their surface. (Shown "Just Pretty" Volume IV Chapter 2 Artist CHRISTINA LETA)

### Winemaking Facts

**Composition:** 100% Chardonnay

**Bottling Date:** March 14<sup>th</sup> 2018

**Barrel Regime:** Extended oak profile / Natural malolactic fermentation.

Bottled unfined and unfiltered.

**RRP:** \$36 per 750ml bottle

**Appellation:** Oakville, Napa Valley.

**Case Production:** 100 cases (12x750ml)

### Tasting Notes

Tasting notes for Volume IV Chapter 2 "Straw yellow / wheat color. The nose is citrus-filled tangerine being the primary note and a touch of oak peeking through. On the palate, there was ripe stone fruits, smooth oak, and a touch minerality. The acidity kept in moderation around 3.4pH, via the full ML. This edition offers extended barrel aging characteristics with softer mouthfeel and larger oak presence than the year prior. Drink 2018-2023. 1000 Bottles." \*Decanted for 2hrs, examined again after 24hrs open time. Presented via raw cork. **Robin Akhurst & Brian Schmaltz (Feb 1<sup>st</sup> 2018)**