

**2013 Buehler Carneros Napa Valley Chardonnay**

Our search for grapes worthy of producing our finest Chardonnay brought us to the Carneros district of Napa Valley where cool-climate varieties thrive. The meticulously tended vines of Corotto Vineyards delivered the grapes that were shepherded from barrel to bottle to become our inaugural vintage of Napa Carneros Chardonnay.

The 2013 vintage will be fondly remembered for its classic proportions and near perfect ripening season that began with ideal flowering and fruit set and then was coaxed to ripeness by a steady stream of moderate sun drenched days and cool foggy nights. Like 2012, the late light rains of the 2013 harvest season posed no threat to our crop since it was safely tucked away in the winery once they arrived.

Our Napa Carneros Chardonnay program utilizes traditional Burgundian winemaking techniques; it also denotes a very limited production wine. After whole-cluster pressing, the juice is settled overnight and then racked directly to French oak barrels (30% new) for full barrel fermentation. The wine then undergoes the secondary malolactic fermentation which tempers the natural acidity of the Napa Carneros fruit; a fuller bodied wine results. The wine rests, sur lie, for 9 months and the lees are stirred weekly to flesh out the mid-palate to yield a creamy textured, seamless wine. The wine does not leave the barrel until it is racked out and bottled to ensure that the delicate fresh fruit aromas and creamy texture are preserved.

Varietal chardonnay aromas of peach, pineapple, and citrus blossom are complemented by sur lie notes of crème brulee and graham crackers. On the palate, the wine displays a creamy, lush texture with a long, lingering finish that invites another sip.

*David Cronin*  
*Winemaker*

<b>Appellation/Designation</b>	Napa Valley/Carneros
<b>Varietal Composition</b>	100% Chardonnay
<b>TA</b>	0.59 g/100 ml
<b>pH</b>	3.46
<b>ML</b>	100%
<b>Alcohol</b>	14.2% vol
<b>RS</b>	0.13 g/100 ml
<b>Production</b>	450 cases
<b>Suggested Retail</b>	\$25.00

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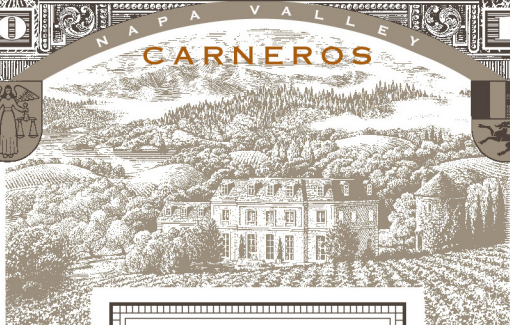
C H A R D O N N A Y

20

N A P A V A L L E Y

13

C A R N E R O S



BUEHLER  
V I N E Y A R D S



# Wine Spectator

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## WINE SPECTATOR INSIDER

May 13, 2015

### **BUEHLER**

**CHARDONNAY CARNEROS 2013**

**91 POINTS \$25 450 CASES MADE**

**A STYLISH EFFORT, WITH RIPE, JUICY PEAR, MELON, CITRUS AND MINERAL NOTES. MEDIUM TO FULL BODIED AND LONG, LINGERING ON THE FINISH.**

**DRINK NOW —J.L.**