

# LIONS HEAD

LUXURY COLLECTION



## 2019 SMALL BLOCK SERIES CHARDONNAY MOUNT VEEDER

**VARIETAL:** 100% Chardonnay

**HARVEST:** September 25 - October 1, 2019

**ALCOHOL:** 14.1%

**PH:** 3.89

**TA:** 0.53 gms/100mL

**AGING:** 100% stainless fermented, barrel aged for 9 months in neutral French oak with lees stirred bi-monthly until bottling; no malolactic fermentation

230 Cases Produced

---

### ARTISTRY IN BOTTLE

Small Block Series wines thrive under next generation leaders Tim and Sabrina Persson. These wines honor winemaking practices that explore distinctive vineyards and artisan techniques. The Small Block Series reflects the next generation's pursuit of state-of-the-art innovations in the winery, and their desire to express the personalities of unique vineyards and varieties in bottle.

### RESILIENCE IN THE VINEYARD

Each vintage presents a unique set of challenges and obstacles. Vintage 2019 began slightly later than normal in some areas. Spring was marked by occasional rains, which brought welcome soil saturation, and cooler temperatures, which allowed fruit to mature at a steady pace. Summer helped the grapevines to ripen, and the warm days and cool nights of the fall allowed gradual sugar accumulation and longer hang times. Harvest began slightly later than normal in some areas with fruit picked at its peak, promising exceptional flavor in bottle.

### FROM THE CELLAR

"High atop Mount Veeder we have a small portion of the Veeder Hills vineyard planted to Chardonnay. Mountain fruit is something apart from what you find on the Valley floor. From vineyard to your glass, this fruit gets special attention, and is offered in a pure, Chablis-like style that is crisp and clean, with firm elements of minerality and a bright energy on the palate. On the nose, beautiful and delicate floral aromas marry with enticing notes of honeysuckle and lemon curd. Layers of pear, nectarine and lemon zest offer a wonderful acidity that delights the palate with a refreshing finish."

– Stephanie Pope, Winemaker

### CURATED CULINARY PAIRING

A winery favorite is fennel dusted wild Pacific Halibut with roasted peaches and field greens dressed with a honey & citrus vinaigrette. A spicy, sweet greens mix featuring arugula, mizuna and mache joined with stone fruits like pears, white peaches and nectarines is superb. A Feta style goat cheese or Carmody enhances the natural gifts of this Chardonnay.

– Chad Hendrickson, Executive Chef

### COMMITMENT TO SUSTAINABILITY

We are proud to support the Land Trust of Napa County, a community-based nonprofit dedicated to preserving the character of Napa by permanently protecting land.