



# CONN CREEK

## *Chardonnay Reserve*

Founded in 1973 by Bill and Kathy Collins with an enduring commitment to Bordeaux-style red wines, Conn Creek is one of the few Napa Cabernet programs built explicitly around comparative terroir – a philosophy made physical in its celebrated AVA Room blending experience and embodied commercially in its AVA Series. From its origins on the Silverado Trail in Rutherford, through decades of critical acclaim beginning with the legendary 1974 Eisele Vineyard Cabernet Sauvignon, Conn Creek has championed the idea that Cabernet is not one thing called “Napa” but a spectrum of sites, exposures, soils, and temperatures – each legible in the glass. Now, over fifty years on, under the direction of acclaimed winemaker Jean Hoefliger, Conn Creek continues to source grapes from some of Napa’s most renowned AVAs, crafting wines that are as much about where they come from as how they are made.

Sourced from the Carneros AVA, where the cool maritime influence of the San Pablo Bay moderates temperatures throughout the growing season, this 100% Chardonnay undergoes barrel fermentation with 20% new French oak and completes full malolactic fermentation – a combination that builds richness and textural weight without overwhelming the natural brightness the Carneros climate provides. The restrained new-oak percentage reflects Hoefliger’s philosophy of site-first winemaking, allowing the cool-climate acidity and stone-fruit character to remain the structural backbone. Production is limited to forty-eight barrels.

*“The aromatics on this wine are complex, with initial aromas of ripe pear and green apple, underscored by notes of vanilla and baking spices from the barrel fermentation. Subtle hints of tropical fruits, such as pineapple and lychee, emerge alongside notes of citrus zest and a touch of floral jasmine. On the palate, the wine is full-bodied and well-balanced. The initial flavors echo the nose, with pronounced notes of ripe stone fruit, particularly peach and apricot, complemented by a round and textured mid-palate. The influence of the oak adds layers of complexity, while the bright acidity from the cool, maritime Carneros growing conditions provide freshness and balance to the richness.”*

### **APPELLATION**

*Carneros*

### **BLEND**

*100% Chardonnay*

### **COOPERAGE**

*20% French New Oak,  
100% Malolactic Fermentation*

### **PRODUCTION**

*48 Barrels*

### **WINEMAKER**

*Jean Hoefliger*

### **WINERY SRP**

*\$50*

