



2019 Valdiguié

Winemaker: *Michael Trujillo*

Production: *145 Cases*

Release Date: *May 2021*

Varietal: *100% Valdiguié*

Appellation: *Saint Helena*

Fermentation: *50% New French Oak, 50% Neutral French Oak for 14 months*

Tech: *pH: 3.46 | TA: 5.6 g/l | RS: 0.03 g/l | Alc:*

14.8% Suggested Retail Price: *\$55*

BACKGROUND

Valdiguié boasts a rich history in the Napa Valley, formerly recognized as Napa Gamay and affectionately referred to as such on the ranch. Renowned for crafting light and fruity wines with low tannins, this varietal is traditionally produced in both red and rosé styles. This varietal, dating back to the 1930s, have been flourishing on the property for decades.

WINEMAKING

Hand-picked and hand-sorted at crusher. Allowed to cold soak for 48 hours prior to yeast inoculation. Fermentation was allowed to warm gently not exceeding 78 degrees to retain the varietal characters of Valdiguié. Gentle pumpovers daily. Gently pressed off at dryness and move to all French oak to undergo malolactic fermentation. Did about 50% new oak in year one then moved to neutral oak for the remainder of aging. Total time in barrel 14 months

TASTING NOTES

The 2019 Napa Gamay presents a vibrant, fresh fruit medley highlighted by the richness of red cherry notes. Delicate nuances of vanilla, a result of French oak aging, add an additional layer of complexity to the wine..

BATTUELLO
VINEYARDS