

# brick & mortar

- est. 2011 -

2014  
chardonnay  
cougar rock vineyard  
napa valley



## TECHNICAL NOTES:

AVA: Napa Valley  
Production: 160 cases  
Alcohol: 13.0%  
Lightly Fined + Filtered  
Release Date: March 1st, 2016

## VINEYARD

The Antinori California vineyard is known to brick & mortar as Cougar Rock Vineyard, with the name stemming from the first sight of the craggy rock feature at the highest point of the estate by Piero Antinori in 1966.

Cougar Rock Vineyard was the sole source for our inaugural wines. Nestled from 1450 to 1800 feet above sea level, the vineyard lies due east of Yountville, high up in the Vaca Mountain Range of the eastern hills in Napa Valley. Within the range rests Foss Valley – the original throughway from the coast to the Sacramento Valley for the early settlers in California. In the heart of Foss Valley, the 1200-acre estate encompasses the furthest eastward portion of the Atlas Peak AVA in Napa Valley.

## VINTAGE

A warm, dry spring brought early bud break, creating ideal conditions for flowering and fruit set throughout the summer. The warm summer accelerated the fruiting cycle, causing an early start to veraison. We harvested our Chardonnay in the before dawn on September 6th, at 22.0° Brix with incredible natural acidity.

## WINEMAKING

Our winemaker strives to allow the site to shine in every wine he produces. The Chardonnay is pressed whole-cluster, allowed to settle via gravity before being transferred to 100% French oak barrels (33% new). At 55 degrees Fahrenheit in natural caves dug deep into the hills in Napa Valley, native primary and secondary fermentation occur lasting upwards of six months. No *bâtonnage* is performed to the barrels to as the intense sunlight of the site creates incredible texture in the fruit. Our Chardonnay is aged in barrels for ten months before a light fining and filtration prior to bottling.

## WINE

The 2014 brick & mortar Cougar Rock Vineyard Chardonnay expresses intense citrus aromas of Meyer lemon zest and green apple, as well as crushed stone. The palate is alluring; a racy, elegant body with concentrated minerality and a lingering acidity driven by clonal selection and the granitic soils in the Eastern hills of Napa Valley. This is a Chardonnay with great depth while being light on its feet, and is expected to age gracefully for the next 12-15 years.

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PO Box 68 | Saint Helena, CA | 94574

sales@brickandmortarwines.com | brickandmortarwines.com