



## 2013 Croze Napa Valley Chardonnay

**VARIETAL COMPOSITION:** 100% CHARDONNAY **APPELLATION:** OAK KNOLL DISTRICT – NAPA VALLEY  
**HARVEST DATE:** 9/16/12 **PH:** 3.32 **BOTTLING DATE:** 2/15/13 **ALCOHOL:** 13.8%

Grapes for our 2013 CROZE Chardonnay came from the Simone Vineyard, a ten acre parcel in Napa Valley's Oak Knoll District, which yields 20 - 25 tons of fruit. This is one of the few remaining mid-valley Chardonnay vineyards. It is owned and farmed by Jim Simpson, a truly gifted grower of grapes as well as fine vegetables for Napa Valley's premier restaurants. This is a sweet spot for Chardonnay, which benefits from the "chimney effect" of San Pablo Bay. Like the French Mistral of France's Burgundy region, the cool breezes and morning fog provide a cooler climate, ideal for these tender grapes. We produced 300 cases of Chardonnay in 2013.

### **Winemaker Notes:**

This wine is aged sur lie and barrel fermented with no malolactic fermentation, resulting in a distinct complexity yet maintaining a beautiful acidity on the finish.

### **PAIRING SUGGESTION: PASTA WITH SHRIMP IN LEMON CREAM SAUCE**

1 pound angel hair pasta, uncooked  
2 tablespoons butter  
2 cloves garlic, chopped  
1 pound raw shrimp (medium or large), peeled and deveined  
2 lemons, juiced  
1 teaspoon lemon zest  
1 teaspoon dried oregano  
1/2 teaspoon ground white pepper  
1 cup cream  
freshly grated good quality Parmesan cheese  
freshly milled black pepper to taste

Cook and drain pasta.

While pasta is cooking, melt butter in a large saucepan, over medium heat. Sauté garlic in the butter 1-2 minutes or until lightly browned. Add shrimp to pan; cook for 1-2 minutes. Add lemon juice, lemon zest, oregano, and white pepper; continue to cook another 2-3 minutes or until shrimp turn pink. Reduce heat to low and gently stir in cream; heat for 2-3 minutes. Serve over angel hair pasta with freshly grated Parmesan cheese. Add freshly milled black pepper, if desired.

