

the wine trust

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Complant Overview



Owner: Daniel and Sam Baron

Country: USA

Region: California – Napa Valley

Annual Production: ~500cs

Description: Renowned father and son winemakers Daniel and Sam Baron teamed up to create Complant Wines in 2017. Sourcing fruit from some of California's best vineyards, their aim is to use artisanal practices and minimal intervention to produce delicious wines of vibrancy that seamlessly express time, place and the cultivated vine, the Complant.

Wine Notes – 2018 Chardonnay Napa Valley

Sam Baron, Napa Valley native and son of Daniel Baron, has established himself as one of California's best up-and-coming winemakers. With his extensive prior experience with this varietal, Sam is the lead winemaker for Complant's 2017 Napa Valley Chardonnay. The fruit for this wine is from the Certified Organic Linda Vista Vineyard on Napa's eastern edge and was harvested on September 11. The vineyard mixes generous sun with the cooling influence of nearby San Pablo Bay and is one of California's classic Chardonnay spots. Indeed, Chardonnay from an adjacent vineyard won the famed 1976 Paris Tasting. Linda Vista is owned by Steve Matthiasson, one of the most innovative American viticulturalists of his generation.

The gorgeous fruit was whole-cluster pressed and barrel-fermented in neutral Burgundy barrels using native yeast and malolactic bacteria. The wine was then aged for 7 months on lees and bottled unfiltered. This pale straw yellow wine has excellent weight and features a nose of honeysuckle, melon and hints of lime zest. The palate is marked by creamy freshness with a vein of natural acidity throughout, leading to a long savory finish marked by apple, orange blossom and lychee notes

Technical Specifications

Varietal Composition:	100% Chardonnay
Vineyard Region:	Linda Vista Vineyard, Napa, California
Vine Age / Characteristics:	25 years old, planted to 10 x 8, Certified Organic
Production Volume:	125 cases
Wine-Making / Vinification:	Hand-harvested grapes, whole-cluster pressed, fermented in neutral French oak Burgundy barrels for 40 days using indigenous yeast and malolactic bacteria Aged 7 months in neutral French oak Burgundy barrels on lees, bottled unfiltered 16 months bottle aging
Alcohol / Volume:	11.67%
Acidity:	6.8 g/L
Residual Sugar:	0.0 g/L