# Krug Dinner at Chillingsworth

Chillingsworth is pleased to host a wine dinner featuring the Krug Winery and hosted by Peter Mondavi Jr. honoring the 75th Anniversary of Mondavi Family ownership. The Chillingsworth kitchen is creating a menu to pair with and compliment their wonderful selection of wines. The Krug wines presented, will include: The Charles Krug Zinfandel, port lot XX which is only available at the winery in Northern California.

# Wine List for the Evening

Charles Trug

2017 SAUVIGNON BLANC ST. HELENA - NAPA VALLEY



Fruit for our Sauvignon Blanc, principally sourced from our historic St. Helena estate, was hand-picked in the cool of night to ensure it reached the winery in pristine condition. The freshly picked grapes were cold-soaked on the skins for 6-8 hours, before going into tank, a process that preserves the fruit's natural aromatics. The wine was cold fermented slowly in stainless steel tanks to further enhance its wonderfully aromatic bouquet and delicate flavor profile. This light to medium-bodied wine displays vibrant, finely balanced acidity with notes of lime and grapefruit on the nose and flavors of citrus and passionfruit on the palate.

# THE VINTAGE

Napa received a steady amount of rain during the winter months, saturating the ground and paving the way for the vintage to come. The early and mild spring saw a good berry set, while the rest of the season was marked by some significant heat spikes during June and August making it one of the hotter years on record. Our Sauvignon Blanc harvest was slightly smaller than normal with moderate berry and cluster size. The fruit was hand-harvested at night during the last two weeks of August, just missing one final heat spike that arrived in the Napa Valley over the Labor Day weekend.

#### WINE FACTS

Varietals — 100% Sauvignon Blanc

Stainless Steel Fermentation

Bottled — February 2018

Alcohol — 12.5%

pH - 3.33

TA-o.6 ig/iooml





# 2016 CHARDONNAY CARNEROS - NAPA VALLEY



# THE WINE

Our Chardonnay is grown in the cool, foggy Carneros region, where Burgundian-style grape varieties maintain their balance of acidity and ripeness. This medium-bodied wine is half barrel fermented and aged sur lie; look for aromas of tropical fruit and citrus blossom with flavors of peach and pear.

# THE VINTAGE

The 2016 vintage was what some might call a "typical" Napa Valley vintage, with adequate and well-timed rain prior to and during the early growing season. The January rains left good moisture in the soil for the vines to begin the growing season with early bud-break; canopy growth was rapid and even. Additional rainfall in March and April supported the later vine growth as well. It was a warm but moderate summer and fog mitigated the heat extremes, causing fewer heat spikes, less dehydration and overall good uniform growth.

#### WINE FACTS

Varietal - 100% Chardonnay

Fermentation and Aging — 57% barrel fermented; aged sur lie five months in French oak

Bottled — May 2017

Alcohol - 14.3%

pH - 3.62

TA - 0.72g/100ml



#### 2014 MERLOT

## ESTATE GROWN — NAPA VALLEY



## THE WINE

Our Napa Valley Merlot has expressive aromas of ripe red and black fruit followed by hints of spice. Supple body and medium tannins envelop flavors of berry and cherry which linger on the palate through a long, smooth finish.

## THE VINTAGE

The 2014 harvest saw little rain as we were still in a drought, despite that fact we had above average yields. Well timed rain in the spring helped with vine and berry development and we had a long harvest period allowing the fruit to fully ripen and develop complex flavors in the vineyard. With few spots of rain and some dry and warm cycles the flavor in the berries became intensely concentrated, providing us with the quality fruit we desire for our wines.

# WINE FACTS

Varietals — 82% Merlot, 15% Cabernet Sauvignon, 2% Petit Verdot, 1% Malbec

Time in barrel — 17 months in French and American oak

Bottled - July 2016

Alcohol — 14.2%

pH — 3.71

TA - 0.58g/100ml

# JAMESSUCKLING.COMT

90 POINTS

Blackberries, dark plums and cedar. Medium body, fresh acidity and a fruity finish. Good stuff. Drink now.

—J.S. December, 2017



# 2014 GENERATIONS NAPA VALLEY - ESTATE GROWN



## THE WINE

Generations is a Bordeaux-style blend created to honor our family's past, present and future. The fruit is night-picked from our estate vineyards in Yountville and aged in new French oak barrels. Aromas of black cherry, coffee bean and blueberry segue to a full-bodied wine with a long finish of ripe berry and toasty crème brûlée.

#### THE VINTAGE

The 2014 harvest saw little rain as we were still in a drought, despite that fact we had above average yields. Well timed rain in the spring helped with vine and berry development and we had a long harvest period allowing the fruit to fully ripen and develop complex flavors in the vineyard. With few spots of rain and some dry and warm cycles the flavor in the berries became intensely concentrated, providing us with the quality fruit we desire for our wines.

# WINE FACTS

Varietals — 84% Cabernet Sauvignon, 9% Petit Verdot, 4% Merlot, 3% Malbec

Time in barrel - 20 months in new French oak

Bottled - July 2016

Alcohol — 15.0%

pH - 3.77

TA — 0.56g/100ml

# Wine Spectator

Supple, plump and juicy, with mouthwatering plum, cherry, currant and blackberry flavors evenly dispersed, maintaining focus and charm, ending with silky tannins. Drink now through 2032—J.L. September, 2017



# Limited Release Zinfandel Port, Lot XX - Napa Valley



# THE WINE

Our Peter Mondavi Family Lot XX Zinfandel Port is an age-worthy wine rich in history yet full of youthful vigor. Crafted in the spirit of the Solera style, twenty vintages create a seductive history of this wine in one glass.

A savory composition of berry preserves, toffee and spicy oak aromatics serves as a beautiful introduction to our latest offering. This elegant wine lingers on the palate, slowly drifting to a chewy, yet supple finish.

This lovely Port is available only at the Charles Krug Winery and online at www.charleskrug.com.

## **WINE FACTS**

Aged in French and American oak

Bottled — March 2016

Alcohol — 18.2%

pH — 3.81

RS - 8.22g/100ml



2800 Main Street P.O. Box 191

St. Helena, CA 94574

T 800.237.0033

F 707.967.2291

www.charleskrug.com