

A family owned winery heartcrafting exceptional wines in the Napa Valley

The name Ca' Momi honors our roots. Our property in Veneto, Italy once belonged to Momi dea Bionda, a hardworking farmer who became a local legend for his obsessive devotion to his family, farm and vineyards. We share Momi's values of authenticity, passion, loyalty, dedication and obsession with quality. We chose to pay homage to his legacy in the name of our Napa Valley winery. We proudly share our Italian heritage, and strive each day to honor these values within ourselves, in how we do business and how we make wine.

CHARDONNAY

NAPA VALLEY

2022 was one of the more unique vintages in recent history, one that winemakers have dubbed "a tale of two harvests". Bud break timing was in March and spring weather conditions were typical. Summer months offered warm days and cool nights ideal for grape ripening. Then in September, we experienced a 5-day heat wave with triple digit temperatures, resulting in an earlier harvest than anticipated. Rains followed the heat wave, putting a temporary halt to picking, so harvest was completed in two stages. Overall yields were lower but quality was excellent and we saw greater concentration and flavor intensity. Our Carneros Chardonnay was harvested on October 4th.

Our Napa Valley Chardonnay has aromas of Meyer lemon, pear with a subtle hint of vanilla. On the palate, a delightful creamy texture and balanced acidity, with a burst of refreshing flavors including apple, lemon, pineapple and tropical fruit. The finish is pleasantly persistent, with the fruit flavors lingering on the palate.

ENJOY WITH: pasta, chicken & salmon

10 MONTHS IN FRENCH
& AMERICAN OAK

varietal	100% Chardonnay
alcohol	13.5%
total acidity	4.5 g/L
residual sugar	6.0 g/L
pH	3.75

