

CA' MOMI

HEARTCRAFTED IN THE NAPA VALLEY

2024

In Italy, wine is a simple pleasure, an ingredient in the everyday celebration of life. Ca' Momi brings that Italian passion to its winemaking to create amazing Napa Valley wines without pretense. Wines heartcrafted with humility and integrity, made to sip, savor and enjoy!

CHARDONNAY

NAPA VALLEY

Grape Source: 100% of the grapes were sourced from premium vineyards throughout Napa Valley.

Vinification Process: Our Chardonnay begins with hand-harvested grapes picked at peak ripeness for optimal flavor. The whole-bunch pressing extracts clear, high-quality juice while minimizing harsh phenolics. After cold settling to remove solids, the clarified juice is transferred to temperature-controlled stainless steel tanks for primary fermentation, using a selected yeast strain that enhances Chardonnay's varietal characteristics and promotes a clean, fruit-forward profile.

Fermentation Method: The wine underwent primary and malolactic fermentation using premium selective yeast and malolactic bacteria, both finished in a stainless steel tank.

Flavor Profile: Our Napa Valley Chardonnay has aromas of lemon and pear with a subtle hint of vanilla. Aged in French and American Oak, it features a delightful creamy texture and balanced acidity, with refreshing notes of pineapple and tropical fruit.



THE
tastingpanel
MAGAZINE

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

