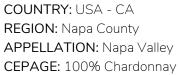
## Napa by NAPA Chardonnay





**WINEMAKING:** Partially fermented in stainless steel and aged for 10 months in 2 year French oak barrels. No malolactic fermentation

AGING: 10 months in 2 year French oak barrels

## THE STORY

We've been in the wine business a long time, so we enjoy reminiscing about some of our "family firsts", especially this one, the first Napa Valley release carrying our family names.

The N.A.P.A. portion of the brand name represents the 5th generation of Scotto vintners: my brothers and sisters Natalie, Anthony, Paul (me) and Anne. Michael's Red is named for our youngest brother, and Bianca's White is named for our youngest sister, who has recently joined us on our wine



## THE ADJECTIVES

**OVERALL:** Crisp Acidity & Well Balanced

AROMAS / FLAVORS: It's medium bodied, nicely balanced and

leaves gentle fruit flavors lingering on the finish.

MOUTHFEEL: Clean Finish

## THE SELLING POINTS

Napa Valley wines are desirable, popular, and fast growing PAIRINGS: Lemon Seasoned Seafood, Roasted Chicken, Risotto



