

FISHPAWS' WINE OF THE WEEK

February 13-19, 2018

Wine Enthusiast & Vinous

93



Beringer Chardonnay Luminus Oak Knoll District Napa Valley 2015

Oak Knoll District is widely considered to be Napa Valley's "sweet spot" for high quality wines. Here's a stunning value from the storied Beringer winery. Each Chardonnay lot was kept separate throughout the aging process. After sending the fruit directly to press, the juice was fermented in seasoned French oak barrels (45 percent new). The lees were stirred every other week to integrate the subtle oak notes and develop a polished texture. Winemaking is focused on showcasing the unique characteristics of Oak Knoll Chardonnay at the highest level, and achieved that with the final blend made after 10 months of aging in barrels.

93 Points & Editors' Choice, Wine Enthusiast – "Heady oak aromas lead the nose of this silky, rich wine sourced from a cool site on the producer's own Big Ranch Vineyard at the southern end of the valley. Golden honey notes add to its luxurious nature, contrasting the linear infusion of tart lemon zest, orange peel and nutty spice flavors."

93 Points, Vinous/Antonio Galloni – "The 2015 Chardonnay Luminus is terrific in this vintage. Lemon peel, white flowers, mint and white pepper are front and center. The decision to partially block the malolactic fermentation results in a Chardonnay endowed with striking nuance and energy. All the elements fall into place effortlessly."

List Price \$37.99

Fishpaws Bottle Price: \$19.99 per bottle!

