

## Robert Foley Vineyards, Chardonnay, Oak Knoll District, Napa Valley, California, USA 2023



✓ My Wines



### SINGLE TASTING

95

**Tasted by:** Jonathan Cristaldi  
 (at Angwin, California, 30 Jul 2025)  
**Drinking Window:** 2025 - 2035

From a west-side Oak Knoll District site that imparts excellent mid-palate depth, this Chardonnay was whole-cluster pressed and aged on fine lees in stainless steel for six months. Bob notes that he used *Saccharomyces bayanus*, a yeast commonly found in Champagne, prized for its cold tolerance and ability to produce expressive aromas. Fermentation was carried out at low temperatures to preserve fruit character while preventing malolactic conversion, maintaining the wine's bright natural acidity. This is the estate's first Chardonnay, produced initially in 2018. However, Bob recalls making his first white wine back in 2006, with a focus on clear varietal expression. The wine is vivid and focused, driven by a saline edge and zesty lemon and lime flavours alongside orchard notes of apple and pear. Lees ageing lends mid-palate richness and subtle tropical fruit depth. The result is a graceful, finely etched Chardonnay that is both lively and supremely enjoyable. Robert Foley has been making wine in Napa Valley since 1977, learning under Joe Heitz and André Tchelistcheff before shaping the styles at Markham and Pride Mountain, and founding his own Howell Mountain estate in 1998. Known for patient, long-lived reds, he insists that real winemaking begins in the vineyard.

Producer	<b>Robert Foley Vineyards</b>
Brand	<b>Chardonnay</b>
Vintage	<b>2023</b>
Wine Type	<b>Still</b>
Colour	<b>White</b>
Country	<b>USA</b>
Region	<b>California</b>
Appellation	<b>Napa Valley</b>
Sweetness	<b>Dry</b>
Closure	<b>Cork</b>
Alcohol	<b>13.70%</b>
Body	<b>Full</b>
Oak	<b>Unoaked</b>
Grapes	<b>100% Chardonnay</b>