



2016 CHARDONNAY CARNEROS

This Chardonnay is precious to us for many reasons, one of which is the fact that we are only able to produce 100 cases each year.

This Chardonnay is coming from the Carneros region, an area of the Valley that is synonymous with fabulous Chardonnay. This particular wine, however, comes from a very rare clone of the grape and is something that is not commonly planted in Napa County. The French refer to this particular style of the Chardonnay grape as Musqué, meaning that it has a more aromatic and floral feel, akin to a Muscat or Viognier varietal. The flavors are undeniably Chardonnay with tropical notes that brim with perfectly ripened pineapple and mango. Barrel fermentation ensures a lovely creaminess that is complimented by a vibrant freshness that keeps it light and will have you begging for another sip, glass or bottle.

Enjoy with almost any dish but we are especially loving this paired with clams, scallops and sweet corn. This golden wine is always a classic and remains one of the best kept secret gems in the crowded world of Chardonnay.

COMPOSITION | 100% CHARDONNAY

ALCOHOL | 14.8%

CREAMY CLAM CHOWDER WITH CHEDDAR BISCUITS

*Courtesy of Roy & Cheri Eisiminger,
Co-Proprietors of Handwritten & Jessup Cellars
Serves 4*



INGREDIENTS

I like to use 1 can of clams per serving and adjust the rest as the party grows.
2-3 thick cut bacon slices (cut crosswise into 1/4in strips)
2-3 Tbs flour or Wondra
Medium sweet onion diced
1 C diced carrots
1 C diced celery
8 small Yukon gold potatoes cubed 1/2in.
4 6oz. cans chopped clams
1 8oz. bottle clam juice (if needed)
2/3 C Half & Half
Italian parsley

DIRECTIONS

In a large sauce pan or Dutch oven (I use a Le Cruset) saute the bacon strips over medium heat until most of the fat is rendered, but bacon is not crisped. Remove bacon and reserve.

Using 2-3 T of the bacon grease saute the onion, carrots, and celery for 5 min. over medium heat then add 2-3 T of flour or Wondra, turn heat up high and cook an additional couple minutes. This should lightly brown the flour.

Open the cans of clams and add just the juice to the pan. Reserve the chopped clams along with the bacon. Add the potatoes and simmer covered in the pan until tender, approximately 10 minutes. When the potatoes are done remove the lid, add Half & Half and bring to a boil. The soup should thicken slightly, cut heat to low, add reserved bacon and the chopped clams and just heat through. Don't overcook the clams, they'll get chewy.

Top with chopped parsley and serve. The bottled clam juice is to thin the chowder if desired, or if a fifth wheel shows up when they smell the bacon.