



EXCLUSIVELY FROM THE NAPA VALLEY

Crafted to showcase the wine's exceptional Carneros fruit, **Napa Station Chardonnay** features bright green apple flavors and a crisp palate. Fruit from the Oak Knoll District, up to a third of the blend, adds a touch of richness, complexity and lush tropical notes. The wine is fermented in stainless steel and small oak barrels and undergoes partial malolactic fermentation as well.



Napa Station Sauvignon Blanc is fresh and vibrant, superb as an aperitif, refreshing with light meals and spicy dishes. The inclusion of 10% Semillon adds to the wine's enticing fragrance and pleasing mouthfeel. The grapes are sourced from vineyards in the cool southern end of the Napa Valley. The wine is fermented exclusively in stainless steel tanks and aged on the lees without stirring. The absence of malolactic fermentation enhances its crisp varietal expression.



Limited in production, **Napa Station Cabernet Sauvignon** owes its power and depth to carefully selected fruit from Napa Valley's Oakville, Stag's Leap District and Rutherford appellations. Predominantly Cabernet Sauvignon, with the balance Merlot, Malbec and Petit Verdot, winemaking includes extended maceration on the skins, and 15 months aging in small puncheons and new French and American oak barriques. The wine is bottled unfiltered.



AS A BOY GROWING UP IN EUROPE, traveling by train was a favorite pleasure. Lulled by the powerful rhythm of the locomotive, we'd rumble through mountain passes and green valleys, skirting small family vineyards along the way. Years later, managing a St. Helena winery with a spur track in the cellar, I was reminded of the early days in America's wine legacy when Napa Valley wines were transported across our nation by rail.



Napa Station pays tribute to the great American heritage of Napa Valley wines—and the promise of their future. A true family endeavor, my son Peter II and I are dedicated to producing top quality wines with fruit sourced exclusively from sustainably-farmed Napa Valley vineyards. The way we see it, native cover crops, natural pest predators and limited irrigation not only preserve our resources, they also produce the best grapes, and in turn, superior wines. Offering quality and value, Napa Station wines are priced in accordance with their unpretentious nature.

To your health!

Peter K. Huwiler
Founder

