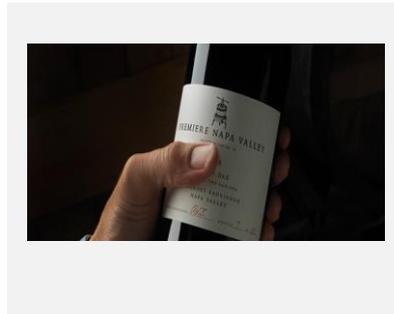
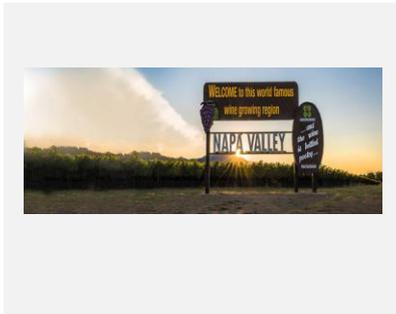


Name | **Napa Valley**
 Country of origin | USA
 Country | Thailand

Date of registration

15/11/2011



Source: Napa Valley Vintners' Association (NNV) and Napavalley.com

Main characteristics/features

Napa Valley refers to the wine made from grapes grown in the Napa Valley in California, USA. Napa Valley is home to diverse microclimates and soils that are suited to the cultivation of a variety of fine wine grapes that produce wines that are red, white or rosé. Alcohol content ranges from 1 to 24 % Vol.

Geographical area

All Napa Valley wine production areas are located in Napa Valley, California, which starts from San Francisco Bay and runs about 57 km north and west to the foothills of Mount St. Helena. The Sonoma Valley flanks it to the west and Lake Berryessa to the east.

Production/processing

At least 85 per cent of all grapes used to make Napa Valley wine must be grown in Napa Valley, California. Napa Valley vineyards are farmed to produce low yields that result in vivid, concentrated flavours in the grapes. During the growing season, the canopy is carefully managed, usually by hand, to ensure optimal fruit development. Harvest often takes place at night, when grapes are cold and run the least risk of losing sugar, which may occur in the warmer daytime temperatures. Grapes are tasted and then tested before being gently crushed and sent to ferment on their skins. White wine grapes are placed into a press that gently squeezes the whole bunch to release its juice and the grapes are then fermented without their skins. There are many fermentation techniques because of the many grape varieties in Napa Valley. Some white wines are barrel fermented or go through malolactic fermentation; others are fermented at cool temperatures in stainless steel tanks. Aging depends on the type of wine and the winemaker. The words 'Napa Valley' must appear clearly on the wine label for all wines using the name Napa Valley or any other name from Napa Valley.

Link between product and territory

Napa Valley winemakers use a combination of tried-and-true methods and cutting-edge techniques to make their distinctive wines from this small but diverse winegrowing region. The wide range of wines has caused winemaking methods to evolve over the years. The first commercial winery was established in Napa Valley in 1861. Napa Valley's wine industry is considered the most highly regulated in the world — America's first agricultural preserve was established here, in 1968, declaring to the world that agriculture is the best use of the land in Napa Valley.

The great diversity of soils, unique microclimates and collaboration within the winemaking community compel the winemakers and growers to refine their grape growing practices to produce the best possible wines. Napa Valley has a university experimental vineyard that works exclusively to improve viticultural practices both locally and worldwide.

Publication in the Official Gazette

Competent Authority | Department of Intellectual Property

GI right holder/GI association | Napa Valley Vintners' Association (NNV)

Contact information | P.O. Box 141, St. Helena, California 94574 United States of America

Type of product

Wine

Control body

NNV and TTB, USA

File number

51200049

Websites

<http://www.napavintners.com/>