DUCKHORN® VINEYARDS

2021 NAPA VALLEY CHARDONNAY

At Duckhorn Vineyards, we have been making wine using grapes from the finest Napa Valley vineyards for over 40 years. Building on this rich history, our Napa Valley Chardonnay comes from the coolest regions. In the cellar, we applied classic techniques of French oak barrel fermentation with lees stirring, resulting in a Chardonnay that balances the complexity and richness of Napa Valley.

VINTAGE NOTES

Despite an unusually dry winter and warm spring, budbreak was delayed due to light rain in March. The overall lack of rainfall led to light clusters and small berries, which resulted in reduced yields and great concentration. Harvest began on August 5th with Semillon, and early heat generated a fast and furious first few weeks of picking. A much-needed mid-September cool-down allowed for sugars to realign with flavor development. Moderate temperatures continued throughout the rest of the season, providing additional hangtime for the grapes. Our last red grapes were harvested before the rains in late October, resulting in beautiful wines that are dense, pure and polished.

WINEMAKING NOTES

This tantalizing Chardonnay begins with alluring aromas of lemon cream, orange blossom, Key lime and candied pineapple. On the palate, a lush, silky mouthfeel and energetic acidity frame lively orchard-fruit flavors of pear and white peach, with hints of brioche emerging on the long, focused finish.

WINEMAKING

APPELLATION Napa	Napa Valley
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Carneros, Napa Valley, Atlas Peak, Oak Knoll, SUB-APPELLATIONS

St. Helena

100% Chardonnay VARIETAL COMPOSITION

90% barrel fermented, 10% tank fermented FERMENTATION & AGING

> Aged in 100% French oak 40% new, 60% neutral

40% MALOLACTIC FERMENTATION

14.1% ALCOHOL

рΗ 3.55

0.53 g/100 ml ACIDITY

