

2017 DUCKHORN VINEYARDS NAPA VALLEY CHARDONNAY

Key Accolades

v17 94 Pts., *Wine Review Online*.

v16 93 Pts., *Wine & Spirits*.

v15 91 Pts., *Wine Enthusiast*.

Tasting Notes

The fantastic 2017 growing season yielded an intense and complex expression of Napa Valley Chardonnay, with alluring aromas of nectarine, yellow plum, pineapple upside-down cake and sweet spices. On the palate, zesty acidity and an underlying silkiness add depth and nuance, with French oak-inspired hints of vanilla, sweet dough and clove framing the generous fruit.

SRP: \$36

Production & Technical Data

Variety: 100% Chardonnay

Average Sugar at Harvest : 23.1° Brix

Appellation: Napa Valley

Aging & Oak: 100% French oak | 90% barrel fermented | 10% Stainless Steel | 40% New Oak | 30% 2nd vintage | 30% neutral | 10 months

Harvest Dates:
August 28 – September 21

Fermentation: 16-35 at 55°F

Inaugural Vintage: 2012

pH: 3.47 TA : 5.9 g/L

Formats Available: 375 mL, 750 mL

Alcohol: 14.1%

