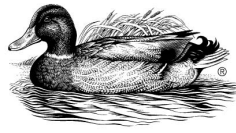


DUCKHORN®

VINEYARDS

NAPA VALLEY



2013 Napa Valley Chardonnay

At Duckhorn Vineyards, we have been making wine using grapes from the finest Napa Valley vineyards for over 35 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.

2013 Harvest Notes

The 2013 harvest was early, even and excellent with all of our Estate fruit in the winery by October 10th. A warm dry spring brought an early bud break and created ideal conditions for flowering and fruit set. In the weeks after Labor Day, a moderate heat event followed by a period of perfect weather created a dream scenario for end-of-season ripening. Rain was not a factor, and for the second vintage in a row, the quality of the grapes was exceptional throughout Napa Valley.

Comments from the Winemaker

This lush and elegant Chardonnay offers vivid aromas of white peach, lime, melon and vanilla bean, followed by undertones of praline, fresh pie dough and pistachio gelato. On the palate, flavors of Bosc pear, honeycrisp apple and Meyer lemon are underscored by beautifully balanced oak, which lends warm nuances and layers of complexity that carry through to the long, silky finish.

Varietal Content

100% Chardonnay

Harvest Information

Harvest Dates: September 4-20, 2013

Average Sugar at Harvest: 24.0° Brix

11 Vineyards Harvested

Cooperage

100% French Oak

45% New oak, 45% Second Vintage, 10% Stainless Steel

Production/Technical Data

Alcohol: 14.5%

0.60 g/100 ml titratable acidity

14-28 days fermentation at 50-65° F

pH: 3.61

Bottled: July 2014

Released: February 2015

