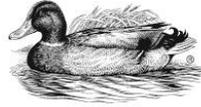


DUCKHORN[®]

VINEYARDS



2015 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.

In The Vineyards

In Napa Valley, a warm, dry spring resulted in an early budbreak, while an extended flowering period brought a return to normal yields after three years of abundant crops. With berry weights down, the grapes offered great concentration, while retaining excellent acidity. We had one of our earliest harvests in the past decade, with our first white grapes arriving at the winery on July 31st. A light rain in mid-September nourished the vines, while providing welcome additional hangtime. Overall, the quality of the fruit was exceptional, with our white wines showing both richness and complexity, and our red grapes displaying a fine balance between elegance and intensity, with gorgeous dark fruit flavors.

Comments from the Winemaker

From its gorgeous aromas of nectarine, vanilla and cream to its bright entry and rich, silky texture, this is a vibrant and complex Chardonnay. On the palate, flavors of pear, peach, chai and wildflowers are elegantly framed by delicate hints of French oak, all leading to a long and mineral-driven finish.

Varietal Content

100% Chardonnay

Harvest information

Appellation: Napa Valley

Harvest Dates: August 21 – September 14

Average Sugar at Harvest: 24.2° Brix

Cooperage

90% French Oak, 10% Stainless Steel

45% New oak, 23% 2nd Vintage, 22% Neutral

Barrel Aging: 10 Months

Production and Technical Data

Alcohol: 14.1%

0.52 g/100 ml titratable acidity

40% malolactic fermentation

13-27 days fermentation at 55°F

pH: 3.75

