

# 2015 DUCKHORN VINEYARDS NAPA VALLEY CHARDONNAY



*An instant classic, this Chardonnay balances the complexity and richness of Napa Valley.*

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| <b>Composition:</b> 100% Chardonnay  | <b>Market Trends/Opportunity:</b> Chardonnay \$20+ SRP category is +19% vs. PY.  |
| <b>Winemaker:</b> Renee Ary  | <b>Availability:</b> National  |
| <b>Appellation:</b> Napa Valley  | <b>SRP:</b> \$35   |
| <b>Winemaking/Sourcing:</b> 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. Grapes are a combination of Wente and Burgundian clones. | <b>Tasting Notes:</b> 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. |
| <b>Key Accolades:</b> v14 91 Pts., <i>Wine Enthusiast</i> . v14 90 Pts., <i>Robert Parker Wine Advocate</i> . v13 90 Pts., <i>Wine Enthusiast</i> . v13 92 Pts., <i>Wine Review Online</i> . v12 97 Pts., <i>Cheers</i> . v12 90 Pts., <i>Wine Enthusiast</i> . v12 91 Pts., <i>Wine Review Online</i> .                               | <b>Recommended Pairings:</b> Lobster, fish, shrimp, chicken and pork, butter and cream sauces, avocado and squash.   |
| <b>UPC:</b> 669576 02054 8<br><b>SCC/Case Code:</b> 20 669576 02054 2<br><b>TTB Approval:</b> 15147-001-000700   | <b>Marquee Accounts:</b> The Breakers, Lahaina Grill, Houston's, Emeril's Delmonico, Elway's, The Park Steakhouse, Donovan's Steak & Chop House.   |
| <b>Alcohol:</b> 14.1%  | <b>Formats Available:</b> 375ml, 750ml   |