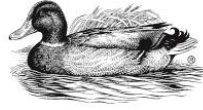


# DUCKHORN<sup>®</sup>

VINEYARDS



## 2016 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.

### In The Vineyards

2016 offered another near-perfect vintage in Napa Valley! While much-needed rain during the winter months helped to replenish our reservoirs, a dry spring and summer, with moderate temperatures and plenty of sunshine, led to another early harvest. Our first white grapes came into the winery on August 3rd, with the remainder of our whites following at an even, steady pace. A few weeks of ideally timed cool weather in early September provided additional hangtime, yielding bright acids and beautifully articulated flavors in our early ripening reds. Warm, dry weather for the remainder of the season allowed the rest of our grapes to develop rich, concentrated flavors, with polished tannins and wonderful complexity.

### Comments from the Winemaker

Inviting aromas of pear, lemongrass, ripe peach, jasmine and graham cracker rise from the glass, revealing this wine's layered complexity. On the palate, a silky texture creates weight and volume, with elegant acidity framing the stone fruit and citrus flavors. The finish is long and fresh, with tantalizing hints of lemon zest, vanilla and clove.

### Varietal Content

100% Chardonnay

### Harvest information

Appellation: Napa Valley

Harvest Dates: September 1 – September 19, 2016

Average Sugar at Harvest: 23.3° Brix

### Barrels and Aging

100% French oak

90% barrel fermented, 10% Stainless Steel

40% New oak, 30% 2<sup>nd</sup> Vintage, 30% Neutral

Barrel Aging: 10 Months

### Production and Technical Data

Alcohol: 14.5%

0.51 g/100 ml titratable acidity

40% malolactic fermentation

12-26 days fermentation at 55°F

pH: 3.73

