

DUCKHORN[®]

VINEYARDS



2017 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

The 2017 growing season began with abundant winter rains, followed by a warm, dry spring that led to a perfectly timed budbreak. In addition to replenishing the water table, the early season rains produced robust canopies, which provided invaluable shade during a week-long heat event that kicked harvest into gear during the last week of August. This was followed by a much-needed cooldown that allowed the vines to recuperate, while also giving us extra hangtime for flavor development and tannin resolution. We harvested throughout September and into early October, with the grapes showing lovely ripeness and quality, yielding plush, polished and wonderfully complex wines.

Comments from the Winemaker

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.

Varietal Content

100% Chardonnay

Harvest Information

Appellation: Napa Valley

Harvest Dates: August 28 – September 21

Average Sugar at Harvest: 23.1° Brix

Cooperage

100% French oak

90% barrel fermented, 10% Stainless Steel

40% New oak, 30% 2nd Vintage, 30% Neutral

Barrel Aging: 10 Months

Production and Technical Data

Alcohol: 14.1%

0.59 g/100 ml titratable acidity

40% malolactic fermentation

16-35 days fermentation at 55°F

pH: 3.74

