

DUCKHORN VINEYARDS



2012 Duckhorn Vineyards Napa Valley Chardonnay *Toyon Vineyard*

This Chardonnay comes from a prized block of Toyon Vineyard in the northeast corner of Carneros. Protected from the wind and with a south-facing exposure, Toyon is a relatively warm site, where light clay soils produce small clusters of flavorful berries. In the cellar, we applied classic techniques of French Oak barrel fermentation with lees stirring, resulting in a lush and complex wine, with mouthfilling texture and abundant citrus and stone fruit flavors.

2012 Harvest Notes

The 2012 growing season offered near-perfect growing conditions. Though budbreak was late due to heavy spring rains, warm weather during bloom allowed the vines to set a large crop. Increased yields were the result of more berries, not larger berries. This translated into even higher quality in the winery, as the skin-to-juice ratio remained ideal. Slightly cooler-than-average post-veraison weather and a lack of any heat events allowed for greatly extended hang time. Harvest was 2-3 weeks later than average, and the grapes arrived at the winery in pristine condition.

Comments from the Winemaker

This is a lovely Chardonnay with warm, inviting aromas of Bosc pear, white peach, honeyed phyllo, marshmallow and cedar. On the palate, layers of Meyer lemon, honeydew and panna cotta are accentuated by a silky texture and rich oak, with bright acidity framing a long, luxurious finish.

Varietal Content

100% Chardonnay

Harvest Information

Harvest Dates: September 25, 2012
Average Sugar at Harvest: 24.1° Brix
1 Vineyards Harvested

Cooperage

100% French Oak Château-style barrels (60 Gallons)
100% Barrel-fermented
100% New oak
10 months sur lie
Barrel aging 18 months

Production/Technical Data

Alcohol: 13.5%
0.57 g/100 ml titratable acidity
21 days fermentation at 65° F
pH: 3.48

Bottled: February 2014
Released: September 2014