

DUCKHORN VINEYARDS



2012 Napa Valley Chardonnay

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 lush and complex Chardonnay showcases layered aromas of white peach and nectarine, tangerine zest and honeydew melon, followed by rich, warm notes of nougat, toasted marshmallow, crème brûlée and chai. Though the palate is round and silky, a fluid acidity provides balance and length, while adding definition to flavors of stone fruit, citrus blossom and melon.

Varietal Content

100% Chardonnay

Harvest Information

Harvest Dates: September 20 — November 3, 2012

Average Sugar at Harvest: 22.5° Brix

11 Vineyards Harvested

Cooperage

90% French Oak Château-style barrels (60 Gallons)

45% New oak, 55% Second Vintage

Production/Technical Data

Alcohol: 14.1%

0.50 g/100 ml titratable acidity

14-28 days fermentation at 50-65° F

pH: 3.71

Bottled: August 2013

Released: April 2014

