

DUCKHORN
VINEYARDS



2013 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.

2013 Harvest Notes

The 2013 harvest was early, even and excellent with all of our Estate fruit in the winery by October 10th. A warm dry spring brought an early bud break and created ideal conditions for flowering and fruit set. In the weeks after Labor Day, a moderate heat event followed by a period of perfect weather created a dream scenario for end-of-season ripening. Rain was not a factor, and for the second vintage in a row, the quality of the grapes was exceptional throughout Napa Valley.

Comments from the Winemaker

This is a lush and inviting Chardonnay with layered aromas of nectarine, peach blossom, butterscotch and marshmallow. On the rich, silky palate, elegant oak and good acidity underscore flavors of pear and stone fruit, carrying the wine to a lengthy finish with notes of marmalade and toasted hazelnuts.

Varietal Content

100% Chardonnay

Harvest Information

Harvest Dates: September 16, 2013
Average Sugar at Harvest: 23.6° Brix
1 Vineyard Harvested

Cooperage

100% French Oak Château-style barrels (60 Gallons)
100% Barrel-fermented
100% French oak
60% new oak, 40% second vintage
Barrel aging 10 months

Production/Technical Data

Alcohol: 14.1%
0.54 g/100 ml titratable acidity
21 days fermentation at 65° F
pH: 3.65

Bottled: July 2014
Released: September 2015