

DUCKHORN[®]

VINEYARDS

NAPA VALLEY



2014 Napa Valley Chardonnay

At Duckhorn Vineyards, we have been making wine using grapes from the finest Napa Valley vineyards for over 35 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.

2014 Harvest Notes

Here in Napa Valley, the 2014 growing season delivered our third exceptional vintage in a row, yielding wines with ideal concentration, elegant tannins and lovely varietal flavors. Though the 2013/2014 winter was one of the driest on record, heavy rains in February and March provided the vines much-needed moisture at just the right time. A warm spring triggered an early budbreak, and perfect weather throughout the summer allowed the grapes to achieve ideal ripeness with pure, focused flavors and resolved tannins. Harvest began on August 5th and ended on October 15th, and though it was quite compact, we were able to pick all of our grapes based solely on flavor, resulting in another fantastic vintage.

Comments from the Winemaker

From its aromas of Bosc pear, lemon cream, vanilla and chai to its silky entry and bright minerality, this is a vibrant and complex Chardonnay. On the palate, it strikes a beautiful balance between richness and elegance, with a lush texture and abundant flavors of white peach and Mandarin orange framed by lively acidity and hints of baked apple and elderflower.

Varietal Content

100% Chardonnay

Harvest Information

Harvest Dates: September 6-18, 2014

Average Sugar at Harvest: 24.9° Brix

12 Vineyards Harvested

Cooperage

90% Barrel Fermentation

100% French Oak

45% New oak, 45% Neutral oak, 10% Stainless Steel

Barrel Aging: 10 months

Production/Technical Data

45% Malolactic Fermentation

Alcohol: 14.5%

0.59 g/100 ml titratable acidity

14-28 days fermentation at 50-65° F

pH: 3.62

Bottled: July 2015

Released: March 2016

