

DUCKHORN[®]

VINEYARDS

NAPA VALLEY



2014 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.

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

This multifaceted Chardonnay displays alluring aromas of pink lady apple, linden blossom and rose water. On the entry, it is rich and silky, with layered flavors of Bosc pear, Meyer lemon and apple, along with a lovey streak of minerality. Seamless French oak provides weight and definition, subtly framing the fruit while adding length to the finish.

Varietal Content

100% Chardonnay

Harvest Information

Harvest Date: September 16, 2014

Average Sugar at Harvest: 24° Brix

1 Vineyard Harvested

Cooperage

100% French Oak Château-style barrels (60 Gallons)

100% Barrel-fermented, 100% French oak

60% new oak, 40% neutral, Barrel aging 10 months

Production/Technical Data

25% Malolactic Fermentation

Alcohol: 14.5%

0.58 g/100 ml titratable acidity

21 days fermentation at 65° F

pH: 3.72

Bottled: July 2015

Released: September 2016



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