

DUCKHORN®

VINEYARDS

2021 NAPA VALLEY BLANC DE BLANCS SPARKLING WINE

Established in 1976 by renowned vintners Margaret and Dan Duckhorn, Duckhorn Vineyards is an iconic Napa Valley winery deeply rooted in a rich legacy of tradition. Building on this established heritage, our Blanc de Blancs is a celebration of the innovation that continues to define our storied history. Crafted in the méthode champenoise, this sparkling wine uses grapes from coveted hand-selected blocks from some of the region's coolest sites.

VINTAGE NOTES

Despite an unusually dry winter and warm spring, budbreak was delayed due to light rain in March. The overall lack of rainfall led to light clusters and small berries, which resulted in reduced yields and great concentration. Harvest began on August 5th with Semillon, and early heat generated a fast and furious first few weeks of picking. A much-needed mid-September cool-down allowed for sugars to realign with flavor development. Moderate temperatures continued throughout the rest of the season, providing additional hangtime for the grapes. Our last red grapes were harvested before the rains in late October, resulting in beautiful wines that are dense, pure and polished.

WINEMAKING NOTES

This Blanc de Blancs marks a monumental debut, capturing the freshness and vibrancy of its inaugural vintage. It begins with enticing aromas of green apple, lemon curd and ripe pear, drawing you in with a lively bouquet. On the palate, subtle nuances of puff pastry add a touch of complexity, while a soft mousse and fine bubbles create a refined texture. The finish is crisp and clean, highlighted by spirited acidity and impeccable balance.



WINEMAKING

APPELLATION	Napa Valley	MALOLACTIC FERMENTATION	67%
SUB-APPELLATIONS	Carneros	ALCOHOL	12.5%
METHOD	Méthode champenoise <i>Also known as the traditional method. The key element to this process is a secondary fermentation in the bottle.</i>	PH	2.94
VARIETAL COMPOSITION	100% Chardonnay	ACIDITY	0.83 g/100 ml
FERMENTATION & AGING	Aged 9 months in 100% neutral French oak 33 months en tirage	RESIDUAL SUGAR	0.3%

VARIETAL CONTRIBUTION

CHARDONNAY Brightness, freshness, minerality, elegance.



THE DUCKHORN PORTFOLIO

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