

# DUCKHORN®

VINEYARDS

## 2022 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

Winter and spring provided ample rain, which allowed the vines to set a generous crop with excellent canopies. Budbreak arrived a little over a week early, and we enjoyed warm, steady weather throughout spring and summer. We began picking Semillon, Sauvignon Blanc, and some Merlot as early as mid-August, but the first big push began after a Labor Day heat event, when our generous canopies paid dividends, helping shade the grapes. After a busy few weeks, a cool spell allowed the remaining grapes time to mature. To counter the impact of modest mid-September rains, we applied a careful fruit drop, and were equally diligent during sorting. Overall, harvest lasted eleven weeks, delivering wines with excellent concentration, supple tannins, lovely finesse and dynamic acidity.

### WINEMAKING NOTES

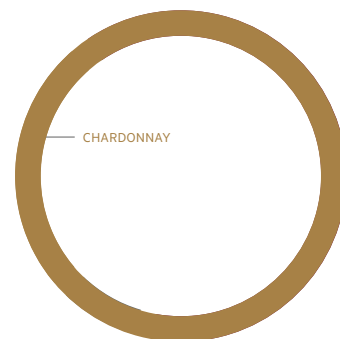
Lifted and finely textured, this Blanc de Blancs reveals bright aromas of green apple, lemon curd, and pear. The palate brings subtle richness, with hints of puff pastry and a touch of creaminess adding shape and nuance. A delicate mousse and vibrant acidity guide the wine to a clean, mineral-tinged finish that lingers with clarity and composure.

### WINEMAKING

APPELLATION	Napa Valley	MALOLACTIC FERMENTATION	25%
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	0.98 g/100 ml
FERMENTATION & AGING	Aged 10 months in 70% Neutral French Oak, 30% Second Vintage Barrels, 32 months en tirage	RESIDUAL SUGAR	

### VARIETAL CONTRIBUTION

CHARDONNAY      Brightness, freshness, minerality, elegance.



### THE DUCKHORN PORTFOLIO

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