

DUCKHORN.
VINEYARDS



2017 Napa Valley Chardonnay *Huichica Hills Vineyard*

This Chardonnay comes from the historic Huichica Hills Vineyard in the cool heart of Carneros. Grown in clay loam soils with ideal east-west row orientations, Huichica Hills' developed Chardonnay vines produce small clusters and berries, resulting in beautiful concentration and complexity. Fermented on the lees in the finest French oak, the result is a crisp, mineral-driven wine, alluring layers of Anjou pear, white nectarine and citrus blossom.

In the Vineyards

The 2017 growing season began with abundant winter rains, followed by a warm, dry spring that led to a perfectly timed budbreak. In addition to replenishing the water table, the early season rains produced robust canopies, which provided invaluable shade during a week-long heat event that kicked harvest into gear during the last week of August. This was followed by a much-needed cooldown that allowed the vines to recuperate, while also giving us extra hangtime for flavor development and tannin resolution. We harvested throughout September and into early October, with the grapes showing lovely ripeness and quality, yielding plush, polished and wonderfully complex wines.

Comments from the Winemaker

Both lush and poised, this radiant cool-climate Chardonnay begins with aromas of jasmine, lime, nectarine, white peach and wet stone minerality. On the palate, a bright acid and a beautiful silky texture add precision and power to the stone fruit and citrus flavors. Creamy and mouthcoating, it glides to a long, polished finish.

Varietal Content

100% Chardonnay

Harvest Information

Appellation: Carneros, Napa Valley

Harvest Dates: September 4 – September 13

Average Sugar at Harvest: 24.1° Brix

Cooperage

100% French oak

Barrel Aging: 10 months

50% neutral, 30% new, 20% second vintage

15% malolactic fermentation

Production and Technical Data

Alcohol: 14.3%

0.58 g/100 ml titratable acidity

18-62 days fermentation at 55°F

pH: 3.58