

# 2018 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.

### VINTAGE NOTES

For both red and white grapes, 2018 offered near picture-perfect growing conditions, with mild spring and summer weather, and no significant heat events. The conditions were ideal for both our Semillon and Sauvignon Blanc, which show beautiful tropical notes and ripe flavors at low sugars. While our Chardonnay harvest began about three weeks later than normal, the fruit arrived at the winery in pristine condition, producing dynamic and complex wines. The excellent growing conditions naturally resulted in a slightly larger than average crop for our red Bordeaux varieties, with fully lignified seeds at low sugars levels. With temperate weather throughout fall, we were able to pick each block at optimal ripeness, yielding exceptionally juicy and polished red wines, with plush, well-rounded tannins, and lovely overall structure.

### WINEMAKING NOTES

Enticing aromas of stone fruit, lemongrass and Key lime leap from the glass, underscored by hints of graham cracker and limestone. On the palate, bright acidity adds energy and poise to silky layers of ripe white nectarine, lemon curd and vanilla before carrying the wine to an elegant finish with lingering notes of citrus and wet slate.

### WINEMAKING

| APPELLATION                | Napa Valley   |
|----------------------------|---|
| SUB-APPELLATION            | Carneros  |
| VINEYARD                   | Huichica Hills Vineyard   |
| VARIETAL COMPOSITION       | 100% Chardonnay   |
| FERMENTATION & AGING       | Aged in 100% French oak<br>30% new, 20% second vintage, 50% neutral |
| MALOLACTIC<br>Fermentation | 22%   |
| ALCOHOL                    | 14.3%   |
| рН                         | 3.52  |
| ACIDITY                    | 0.67 g/100 ml   |



## DUCKHORN PORTFOLIO

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