

DUCKHORN[®]

VINEYARDS

2019 HUICHICA HILLS CHARDONNAY

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

2019 brought another exceptional vintage to Napa Valley, resulting in wines with alluring polish and poise! The season began with a wet winter followed by a mild spring. While this led to a slightly later-than-normal start to the season, ideal summer weather with no significant heat spikes ensured ideal flavor development, yielding complex and vibrant whites, and refined reds with elegant tannins, enticing aromatics and beautiful fruit flavors.

WINEMAKING NOTES

Dynamic and complex, this wine displays enticing aromas of nectarine, Key lime, orange blossom and delicate minerality, along with notes of graham cracker and baking spices. On the palate, it is fresh and focused, with a subtle underlying silkiness that accentuates the vibrant stone fruit flavors, with notes of lemongrass and jasmine lingering on the zesty finish.

WINEMAKING

APPELLATION	Napa Valley
VINEYARD	Huichica Hills Vineyard
VARIETAL COMPOSITION	100% Chardonnay
FERMENTATION & AGING	100% Barrel Fermented; 100% French Oak barrels: 30% New, 15% Second Vintage, 55% Neutral
MALOLACTIC FERMENTATION	20%
ALCOHOL	14.3%
PH	3.57
ACIDITY	0.55g/100ml



DUCKHORN PORTFOLIO



Duckhorn.com | 1000 Lodi Lane St. Helena, CA 94574 | (707) 963-7108