The Duckhorn Portfolio, St. Helena, CA ©. Must be 21+ Please enjoy responsibly.

DUCKHORN VINEYARDS

2020 NAPA VALLEY CARNEROS 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

In terms of overall weather, most of the 2020 growing season was excellent. Following a relatively dry winter, budbreak started early, and the temperatures throughout spring and summer were mild and temperate. This allowed the grapes to ripen slowly, developing pure, vibrant flavors and supple, fleshy textures. In late September, harvest was impacted by the outbreak of wildfires and the arrival of hot weather. The elevated temperatures gave many vineyards a final push to ripeness as we worked to bring in the grapes. During this period, we did extensive testing to ensure quality, excluding any fruit that did not meet our standards. While our meticulous selection process resulted in a smaller 2020 crop, the wines we produced live up to the Duckhorn name, displaying beautiful aromas, soft elegant textures, lively complexity and lush flavors.

WINEMAKING NOTES

This alluring wine displays a lovely bouquet of fresh orange blossom, pear, vanilla and white peach, with subtle layers of lime zest and candied pineapple emerging as it opens up. The palate is lively and bright, revealing energetic layers of fruit and flowers with hints of toasted brioche and crushed rock lingering throughout a long, lush finish.

WINEMAKING

| APPELLATION | Carneros |
|-------------|----------|

SUB-APPELLATIONS Napa Valley

Huichica Hills Vineyard Vineyards

100% Chardonnay VARIETAL COMPOSITION

Aged in 100% French oak FERMENTATION & AGING

15% new, 25% second vintage, 60% neutral

40% MALOLACTIC FERMENTATION

14.3% ALCOHOL

рΗ 3.56

0.54 g/100ml ACIDITY

