DUCKHORN VINEYARDS

2023 NAPA VALLEY CARNEROS CHARDONNAY HUICHICA HILLS VINEYARD

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. This Chardonnay, grown in clay loam soils with ideal eastwest row orientations, is a testament to the exceptional vineyard sites and world-class farming that defines much of that unwavering philosophy.

VINTAGE NOTES

In 2023, heavy winter and spring rains delayed budbreak and set the stage for one of the latest vintages in decades. Cooler spring temperatures led to an extended flowering period with our team applying post-veraison thinning to achieve a balanced crop. As the season progressed, temperatures remained below average, which provided additional hangtime but required extra patience. Our patience paid off, with 2023 offering one of our most unique and rewarding vintages to date! Semillon harvest began on August 28th with Sauvignon Blanc soon following. With no significant heat events, the grapes were able to ripen beautifully. Harvest concluded on November 9th with Cabernet Sauvignon from Oak Knoll and Howell Mountain. Our 2023 whites are crisp, with ideal flavor development and bright acids, and the reds are pure, supple and balanced, with vibrant acidity, fresh flavors, and intense colors.

WINEMAKING NOTES

Capturing the essence of its cool-climate origins, this Chardonnay stands out with its blend of freshness and depth. You'll first notice aromas of pear blossom, white peach and honeysuckle with a hint of Key lime pie offering a bright, zesty twist. On the palate, it reveals its character through layers of lemon curd and brioche. A streak of minerality adds a crisp edge and notes of stone fruit provide refined balance to the finish.

WINEMAKING

APPELLATION	Carneros

SUB-APPELLATIONS Napa Valley

VINEYARDS Huichica Hills Vineyard

VARIETAL COMPOSITION 100% Chardonnay

FERMENTATION & AGING Aged for 10 months in 100% French oak

15% new, 22% second vintage, 63% neutral

MALOLACTIC FERMENTATION 22%

ALCOHOL 14.3%

PH 3.55

ACIDITY 0.56 g/100ml

