

DUCKHORN®

VINEYARDS



## 2015 Napa Valley Chardonnay *Toyon Vineyard*

This Chardonnay comes from a prized block of Toyon Vineyard in the northeast corner of Carneros. Protected from the wind and with a south-facing exposure, Toyon is a relatively warm site, where light clay soils produce small clusters of flavorful berries. In the cellar, we applied classic techniques of French Oak barrel fermentation with lees stirring, resulting in a lush and complex wine, with mouthfilling texture and abundant citrus and stone fruit flavors.

### In The Vineyards

In Napa Valley, a warm, dry spring resulted in an early budbreak, while an extended flowering period brought a return to normal yields after three years of abundant crops. With berry weights down, the grapes offered great concentration, while retaining excellent acidity. We had one of our earliest harvests in the past decade, with our first white grapes arriving at the winery on July 31st. A light rain in mid-September nourished the vines, while providing welcome additional hangtime. Overall, the quality of the fruit was exceptional, with our white wines showing both richness and complexity, and our red grapes displaying a fine balance between elegance and intensity, with gorgeous dark fruit flavors.

### Comments from the Winemaker

This alluring Chardonnay offers a rich and silky texture balanced by bright refreshing acidity. On the nose, aromas of sweet spice and stone fruits are underscored by subtle hints of lemon and apricot. The palate is lush and inviting, with lovely layers of pear, lime and apple, as well as oak-inspired notes of allspice, vanilla and caramel that add nuance and depth to a long, flowing finish.

### Varietal Content

100% Chardonnay

### Harvest information

Appellation: Carneros, Napa Valley

Harvest Dates: August 22 – September 5

Average Sugar at Harvest: 22.0° Brix

### Cooperage

100% French Oak

60% New oak, 40% Neutral

Barrel Aging: 10 Months

### Production and Technical Data

Alcohol: 13.5%

0.49 g/100 ml titratable acidity

75% malolactic fermentation

16-18 days fermentation at 55°F

pH: 3.74

