

DUCKHORN®

VINEYARDS

2022 NAPA VALLEY CHARDONNAY

At Duckhorn Vineyards, we have been making wine using grapes from the finest Napa Valley vineyards for over 40 years. Building on this rich history, our Napa Valley Chardonnay comes from the coolest regions. In the cellar, we applied classic techniques of French oak barrel fermentation with lees stirring, resulting in a Chardonnay that balances the complexity and richness of Napa Valley.

VINTAGE NOTES

Winter and spring provided ample rain, which allowed the vines to set a generous crop with excellent canopies. Budbreak arrived a little over a week early, and we enjoyed warm, steady weather throughout spring and summer. We began picking Semillon, Sauvignon Blanc, and some Merlot as early as mid-August, but the first big push began after a Labor Day heat event, when our generous canopies paid dividends, helping shade the grapes. After a busy few weeks, a cool spell allowed the remaining grapes time to mature. To counter the impact of modest mid-September rains, we applied a careful fruit drop, and were equally diligent during sorting. Overall, harvest lasted eleven weeks, delivering wines with excellent concentration, supple tannins, lovely finesse and dynamic acidity.

WINEMAKING NOTES

This rich and radiant Chardonnay leaps from the glass with enticing aromas of nectarine, lemongrass, pear blossom and caramelized pineapple. The citrus and stone fruit layers are echoed on the silky palate where flavors of white peach, lemon zest and vanilla flow to a bright and zesty finish.

WINEMAKING

APPELLATION	Napa Valley
SUB-APPELLATIONS	Oak Knoll, Carneros, Atlas Peak
VARIETAL COMPOSITION	100% Chardonnay
FERMENTATION & AGING	90% barrel fermented, 10% tank fermented Aged 9 months in 100% French oak 40% new, 60% neutral
MALOLACTIC FERMENTATION	40%
ALCOHOL	14.1%
pH	3.68
ACIDITY	0.54 g/100 ml



THE DUCKHORN PORTFOLIO



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