

DUCKHORN®

VINEYARDS

2023 NAPA VALLEY CHARDONNAY

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, sourced from some of Napa Valley's most prized Chardonnay sites, is a testament to the artistry and dedication that defines each vintage of our storied history.

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

A tribute to tradition and excellence, this Napa Valley Chardonnay is a sublime example of the vintage's advantageous growing season. It begins with inviting aromas of ripe pear, fresh lemongrass and a delicate touch of ginger. As it unfolds, vibrant layers of citrus and creamy crème brûlée emerge, accompanied by a subtle hint of salinity that adds depth and intrigue. A silky entry leads to a long, juicy finish, where its balanced complexity shines through.

WINEMAKING

APPELLATION	Napa Valley
SUB-APPELLATIONS	Carneros, Oak Knoll, Stags Leap District, Atlas Peak
VARIETAL COMPOSITION	100% Chardonnay
FERMENTATION & AGING	90% barrel fermented, 10% tank fermented Aged 9 months in 100% French oak 40% new, 30% second vintage, 30% neutral
MALOLACTIC FERMENTATION	40%
ALCOHOL	14.1%
PH	3.60
ACIDITY	0.50 g/100 ml



THE DUCKHORN PORTFOLIO



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