

Chardonnay Duckhorn

DUCKHORN®
VINEYARDS

Origin

Country	USA
Wine Region	California State, Napa Valley
Winery	Duckhorn Vineyards

Technical Data

Grape Varieties	Chardonnay
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Technical cork

Vinification	95% of the wine is barrel fermented in French oak barrel and the remaining 5% are fermented in stainless steel tanks. Then about 35% of the wine undergoes malolactic fermentation before aging.
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Ageing	In 100% French oak (40% new, 30% second passage, 30% neutral) with periodic lees stirring.
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Description

In Brief	This Napa Valley Chardonnay comes from the coolest regions. In the cellar, classic techniques of French oak barrel fermentation with lees stirring are applied, resulting in a Chardonnay that balances the complexity and richness of Napa Valley.
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Tasting 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.
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Food Pairing	Pairs well with lobster, pasta with cream-based sauces and ripe cheeses.
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Notes

