

# THE TERRACES

## 2019 Chardonnay NAPA VALLEY



Varietal: 100% Chardonnay

Cases: 381

Alcohol: 14.1%

Bottled: April 17, 2020

Released: February 1, 2021

Suggested Retail: \$38.00

**Vineyard:** Trefethen Vineyards is located in the Oak Knoll District toward the southern end of the Napa Valley at a relatively low elevation on the valley floor, making it accessible to the climate-moderating effects of the bay. Cooling breezes and coastal fog slow ripening, extending a growing season which can last up to eight months.

**Vintage:** The 2019 growing season started with abundant late spring rainfall giving way to classic warm summer months and a prolonged growing season. Relatively mild harvest season temperatures allowed for extra hang time giving the 2019 crop ample time to develop structure and soft tannins while retaining bright acidity. All in all, the growing season provided exceptional fruit and promises to be yet another amazing vintage.

**Production:** Hand picked and sorted prior to being removed from the stems and slightly crushed. The grapes initially went into one-ton insulated bins with plenty of dry ice, and spent between 20 and 30 hours on their skins to extract flavors. Very gently pressed in a one-ton basket press, the juice was left to settle. A combination of wild and domestic yeasts were used to maximize complexity and varietal characteristics. Fermented at cold temperatures in stainless tanks (10% barrel fermented in new French oak) until almost dry, the wines were moved sur lie to mostly neutral French oak barrels. Stirred every two weeks until bottling, the wine developed richness that is balanced by the prevention of malolactic fermentation.

**Tasting Notes:** Pale lemon green hue with aromas of lemon grass, white pear, ripe pineapple, passion fruit, and vanilla. The mouthfeel is incredibly rich with surprising weight but is balanced with bright acidity. This wine has complex flavors of passion fruit, pineapple, guava, lemon zest, and hints of vanilla with a lingering finish. Drink now or cellar for 7 - 10 years.