

Trefethen

2018 CHARDONNAY

THE VINTAGE

Ample rainfall in the spring recharged the soil profile and provided a strong start to the growing season. The weather during the summer featured consistent warmth and sunshine without any major heat spells. Cooler than average temperatures in August and September slowed the ripening process, providing long hang time and leading to complex flavor development. October was mostly dry and warmer than usual allowing us to pick each block at optimal ripeness. The harvest was complete before November and the start of an epic rainy season.

THE WINE

Aromas of lemon and lime are complemented by a touch of apple blossom and white peach. Subtle notes of toasted oak frame the palate which features more citrus flavors and hints of apple and pear. The lively acidity brings great balance and the finish is refreshing and smooth.

FOOD AFFINITIES

The bright citrus notes of this wine make it a perfect match for shellfish and tarragon. Try a simple dish of salt and pepper shrimp or caramelized jumbo scallops over rice. Also try adding tarragon to fresh goat cheese and enjoy with your favorite torn bread and good friends!

97 POINTS | PLATINUM
Decanter World Wine Awards 2020

94 POINTS | GOLD
Sommeliers Choice Awards 2020

94 POINTS
winereviewonline.com 2020

93 POINTS
Wine Enthusiast 2020



VARIETAL
100% Chardonnay

APPELLATION
Oak Knoll District of Napa Valley

ESTATE VINEYARD
100% Main Ranch

HARVEST
August 17–October 1

OAK
9 months, 13% new

BARREL FERMENTATION
61%

MALOLACTIC FERMENTATION
4%

ALCOHOL
13.3%



Scan for Video Tasting
Notes from the Trefethens!

