

Trefethen

2018 HARMONY 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

The 2018 Harmony Chardonnay exhibits exquisite aromas of citrus and stone fruit with a touch of brioche. On the palate, those notes are joined by flavors of apple, pear and honey-suckle. This wine has magnificent volume and the finish, driven by vibrant acidity, is focused and elegant.

CLONAL COMPOSITION

100% Hens & Chicks

FOOD AFFINITIES

Buttery sea scallops with oven caramelized carrots will show off the cooked apple and pear tones of this wine. With its bright minerality, it is a great match for salty, creamy cheeses like goat cheese or sheep's milk feta. For an easy but amazing pairing experience, add a pinch of fresh tarragon to any dish and you will feel the flavors dance gorgeously on the palate.



VARIETAL
100% Chardonnay

APPELLATION
Oak Knoll District of Napa Valley

ESTATE VINEYARD
100% Main Ranch

HARVEST
September 7–14

OAK
10 months, 24% new

**BARREL
FERMENTATION**
100%

**MALOLACTIC
FERMENTATION**
0%

ALCOHOL
13.6%

