

Trefethen

2019 CHARDONNAY

The dedication of the Trefethen family is manifest in every aspect of their operation, from the soil to the table, including sustainable farming, thoughtful winemaking, and gracious hospitality.

THE VINTAGE

The dormant season was wet with much more rain than usual before the skies cleared in April, just in time for budbreak. The weather in May was surprisingly cool and rainy again, slowing down the vine growth and serving as a harbinger of the roller-coaster growing season that followed. The summer months alternated between warmer and cooler than average, but, thankfully, the daily high temperatures rarely exceeded 100°F. September was warm and sunny, providing the perfect finish and all the grapes were in by mid-October.

THE WINE

Aromas of pineapple, apple, and Meyer lemon are layered with orange peel and pear notes. It's full-bodied, structured, and balanced with fresh acidity. Nuances of crème brûlée and vanilla lead to a smooth and lengthy finish.

FOOD AFFINITIES

Our cool-climate, bright Chardonnay is perfect for grilled or steamed fish and fresh vegetables. It is also a great companion for lightly cooked shellfish like crab and prawns. For a more spicy pairing, Winery Chef Chris Kennedy suggests serving this wine with our Chardonnay-Steamed Mussels with Calabrian Chili Broth and Crusty Bread.

93 POINTS | GOLD

Critics Challenge Int'l Wine & Spirits Competition 2021

92 POINTS | GOLD

Sunset International Wine Competition 2021

90 POINTS

Decanter 2021

90 POINTS | GOLD

Sommeliers Choice Awards 2021



VARIETAL
100% Chardonnay

APPELLATION
Oak Knoll District of Napa Valley

ESTATE VINEYARD
100% Main Ranch

HARVEST
August 28–September 23

OAK
9 months, 18% new

**BARREL
FERMENTATION**
62%

**MALOLACTIC
FERMENTATION**
14%

ALCOHOL
13.2%

Learn more at
trefethen.com/Trade



Trefethen Family Vineyards
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