

ESHCOL

BY *Trefethen*

2021 ESHCOL CHARDONNAY

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

Eshcol rounds out the Trefethen portfolio as an introduction to our estate grown and sustainably produced wines. Crafted for those looking for Napa Valley quality in an accessible wine, Eshcol delivers an incredible value.

THE VINTAGE

The growing season began early after a very dry winter that included only half of our typical rainfall. The summer was sunny and pleasant, our warmest since 2003, and the harvest began a few weeks earlier than usual. The white wines from this vintage feature concentrated flavors and our signature brightness on the palate.

THE WINE

Refreshing aromas of lemon and white peach are layered with hints of grapefruit and pepper. Soft on the palate, citrus flavors are complemented by notes of mango and baked apple, leading to a well-rounded, complex finish.

FOOD AFFINITIES

Pair this wine with appetizers and dishes containing apricots or salted almonds. Winery Chef Chris Kennedy also recommends shellfish, such as scallops.

APPELLATION

Oak Knoll District of Napa Valley

ESTATE VINEYARD

100% Main Ranch

HARVEST

August 12–September 10

OAK

9 months

MALOLACTIC FERMENTATION

0%

ALCOHOL

13.5%



Trefethen Family Vineyards
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