

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 preceding winter, which marked our second consecutive drought year, featured the lowest rainfall total in our entire history, going back to 1968. The vines grew vigorously during the warm and dry spring as the vineyard team did an excellent job with early weed control and irrigation. The summer months, from June through September, were all cooler than average, which slowed down the ripening process and allowed for fantastic flavor development. The yields were lower than usual, given the drought conditions, but the resulting wines are all excellent and reflect our unique location in the Oak Knoll District at the cooler southern end of Napa Valley.

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

**BARREL
FERMENTATION**
0%

**MALOLACTIC
FERMENTATION**
0%

ALCOHOL
13.5%



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