

Trefethen

2022 CHARDONNAY

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

THE VINTAGE

As the winter rains had arrived early and stopped early, the vineyard soils were already quite dry when the vines began growing in the spring. We responded with early irrigation and the vines thrived throughout a very mild summer. The warm sunny days and cool evenings, reflecting our unique location in the Oak Knoll District of the Napa Valley, were perfect for ripening the grapes. The weather took a turn in September, with a significant heat spell followed by early rains, but fortunately our most delicate varieties had already been harvested. We are delighted with the character of this vintage, which features the classic Trefethen brightness on the palate.

THE WINE

Fresh aromas of green apple and stone fruit are layered with hints of gardenia. On the palate, zesty citrus flavors and notes of ginger lead to a classic light and bright finish.

FOOD AFFINITIES

Pair this wine with shellfish, which will complement its bright nature. Winery Chef Chris Kennedy also recommends ingredients such as goat milk cheeses, tart apples and ripe pears.



VARIETAL
100% Chardonnay

APPELLATION
Oak Knoll District of Napa Valley

ESTATE VINEYARD
100% Main Ranch

HARVEST
August 15–September 6

OAK
9 months, 10% new

**BARREL
FERMENTATION**
55%

**MALOLACTIC
FERMENTATION**
4%

ALCOHOL
13.5%



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