

Trefethen

2021 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

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

This wine is crisp, with lovely aromas of lemon, jasmine, white peach and lavender. On the palate, the bright acidity is supported by flavors of honeydew melon and citrus, delivering a refreshing finish.

FOOD AFFINITIES

Our Signature Chardonnay pairs exceptionally well with Chef Chris' Cioppino. The classic acidity cuts through the richness of the tomatoes, while the wine's flavors complement the savory fish and shellfish ingredients.



VARIETAL
100% Chardonnay

APPELLATION
Oak Knoll District of Napa Valley

ESTATE VINEYARD
100% Main Ranch

HARVEST
August 12–September 10

OAK
9 months, 9% new

**BARREL
FERMENTATION**
62%

**MALOLACTIC
FERMENTATION**
4%

ALCOHOL
13.1%

Learn more at
trefethen.com/Trade



Trefethen Family Vineyards
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