

Trefethen

2023 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 winter leading up to the growing season brought over 40" of rain, which was above average and a welcome change from the preceding drier years. Cool to moderate temperatures delayed budbreak and bloom by approximately two weeks and persisted as the growing season progressed. The vines grew at a leisurely pace, which allowed us to precisely time all our viticultural activities. Throughout harvest, the grapes had the opportunity to fully ripen with lower sugar and higher acidity, producing deep and bright wines of exceptional quality, reminiscent of classic heralded Napa vintages.

THE WINE

Refreshing aromas of lime zest, melon and apple are layered with notes of honey and pear. On the palate, notes of Meyer lemon give this wine a bright finish.

FOOD AFFINITIES

Pair this wine with shellfish or fish high in Omega-3 fatty acids, which will complement its bright nature. Winery Chef Chris Kennedy also recommends roasted beets with orange or lobster risotto.



VARIETAL
100% Chardonnay

APPELLATION
Oak Knoll District of Napa Valley

ESTATE VINEYARD
100% Main Ranch

HARVEST
September 4 - October 3

OAK
9 months, 10% new

**BARREL
FERMENTATION**
70%

**MALOLACTIC
FERMENTATION**
4%

ALCOHOL
12.5%



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trefethen.com/Trade



Trefethen Family Vineyards
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