

2023 ESHCOL 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.

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 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

This Chardonnay opens with bright aromas of citrus, honeysuckle, and jasmine. The palate is fresh and focused, revealing layers of lemon, tangerine, and orange blossom supported by lively acidity and a clean, balanced finish.

FOOD AFFINITIES

With its balanced acidity, this wine pairs effortlessly with shellfish. Winery Chef Chris Kennedy recommends enjoying it alongside a crab salad sandwich or crab cakes finished with a bright citrus aioli where the freshness of the dish mirrors the wine's lively character.

VARIETAL
100% Chardonnay

HARVEST
September

GRAPE SUGAR
20.8° Brix

APPELLATION
Oak Knoll District
of Napa Valley

OAK
9 months, 0% new

WINE pH
3.49

ESTATE VINEYARD
100% Main Ranch

ALCOHOL
13%

WINE ACID
6.5 g/L

MALOLACTIC FERMENTATION
0%

BARREL FERMENTATION
0%



Trefethen

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