

DUCKHORN®

VINEYARDS

2023 NAPA VALLEY BLANC DE BLANCS SPARKLING WINE

Established in 1976 by renowned vintners Margaret and Dan Duckhorn, Duckhorn Vineyards is an iconic Napa Valley winery deeply rooted in a rich legacy of tradition. Building on this established heritage, our Blanc de Blancs is a celebration of the innovation that continues to define our storied history. Crafted in the méthode champenoise, this sparkling wine uses grapes from coveted hand-selected blocks from some of the region's coolest sites.

VINTAGE NOTES

In 2023, heavy winter and spring rains delayed budbreak and set the stage for one of the latest vintages in decades. Cooler spring temperatures led to an extended flowering period with our team applying post-veraison thinning to achieve a balanced crop. As the season progressed, temperatures remained below average, which provided additional hangtime but required extra patience. Our patience paid off, with 2023 offering one of our most unique and rewarding vintages to date! Semillon harvest began on August 28th with Sauvignon Blanc soon following. With no significant heat events, the grapes were able to ripen beautifully. Harvest concluded on November 9th with Cabernet Sauvignon from Oak Knoll and Howell Mountain. Our 2023 whites are crisp, with ideal flavor development and bright acids, and the reds are pure, supple and balanced, with vibrant acidity, fresh flavors, and intense colors.

WINEMAKING NOTES

Crisp and expressive, this Blanc de Blancs offers aromas of fresh pear, jasmine, lime blossom, toasted marshmallow, salted caramel, brioche, and candied pecans. The palate is bright and focused, with mouth-watering acidity, lemon curd, fresh green apple, and candied ginger. Persistent bubbles lift the fruit flavors, leading to a medium-bodied, dry and creamy finish.

WINEMAKING

APPELLATION	Napa Valley	MALOLACTIC FERMENTATION	22%
SUB-APPELLATIONS	Carneros	ALCOHOL	12.5%
METHOD	Méthode champenoise <i>Also known as the traditional method. The key element to this process is a secondary fermentation in the bottle.</i>	pH	3.04
VARIETAL COMPOSITION	100% Chardonnay	ACIDITY	0.81 g/100 ml
FERMENTATION & AGING	Aged 9 months in 80% Neutral French Oak, 17% Second Vintage Barrels, 3% New 32 months en tirage	RESIDUAL SUGAR	2.89 g/100ml

VARIETAL CONTRIBUTION

CHARDONNAY Brightness, freshness, minerality, elegance.



THE DUCKHORN PORTFOLIO

   Duckhorn.com | 1000 Lodi Lane St. Helena, CA 94574 | (707) 963-7108