



trois noix

2019
CHARDONNAY
NAPA VALLEY
OAK KNOLL

*“Elegant, polished, and approachable but with structure to last.”
- Jaime Araujo*

THE VINTAGE

The long and mild summer coupled with a nice long string of foggy mornings helped preserve freshness while the fruit enjoyed nice and even ripening. We picked the fruit in two harvests, one week apart, to get the crisp acidity of the earlier pick and marry it with the more developed aromas of the second pick.

TASTING NOTES

Crafted from a small lot of the historic Muir-Hanna Vineyard in Oak Knoll, the 2019 Trois Noix Chardonnay offers delicate notes of white peach, green apple, and jasmine. We chose to forego any malo-lactic fermentation to maintain the fruit’s freshness and purity of expression, resulting in a wine with medium body, crisp acidity, and minerality.

PAIRINGS

Though a cold glass is enjoyable on its own, the racy acidity and medium body makes it a perfect pairing for grilled halibut or a creamy risotto.

TECHNICAL INFO

VARIETAL COMPOSITION
100% CHARDONNAY

VINEYARDS
MUIR-HANNA

FERMENTATION
12% NEW FRENCH OAK

AGING
100% NEUTRAL FRENCH OAK &
STAINLESS STEEL

BOTTLING DATE
MAY 8TH, 2020

ALCOHOL
14.1%

PH
3.32

PRODUCTION
442 9-LITER CASES