



trois noix

2018
CHARDONNAY
NAPA VALLEY
OAK KNOLL

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

THE VINTAGE

Abundant rains in February followed by a mild summer provided ideal conditions for bountiful and even fruit set. The mild summer gave way to moderately warm fall with plentiful sun, allowing fruit to develop complexity in flavor.

TASTING NOTES

Crafted from a small lot of the historic Hanna Vineyard in Oak Knoll, the 2018 Trois Noix Chardonnay offers delicate notes of waxed lemons, golden delicious apples and fresh pears, with hints of baking bread and marzipan. The palate is lively and refreshing with a mouthwatering citrus and apple flavors.

PAIRINGS

Though a cold glass is enjoyable on its own, the racing acidity and medium body makes it a perfect pairing for seared scallops or roasted chicken with lemon and herb butter.

TECHNICAL INFO

VARIETAL COMPOSITION
100% CHARDONNAY

VINEYARDS
HANNA

FERMENTATION
40% NEW FRENCH OAK

AGING
100% NEUTRAL FRENCH OAK

BOTTLING DATE
DECEMBER 17TH, 2019

ALCOHOL
14.53%

PH
3.41

TA
6.2 G/L

PRODUCTION
252 9-LITER CASES