



# trois noix

## 2020 CHARDONNAY MUIR HANNA VINEYARD

### THE VINTAGE

Our first vintage blending fruit from the 38-year-old H4 block of Chardonnay at Muir Hanna with our beloved Angel block! In 2020 the Napa Valley experienced a warm and dry winter with 50% less rainfall than the normal average, leading to an early budbreak and advanced growing season. This dry spring set the stage for excellent concentration and phenolic development in the berries. Mild weather during flowering led to a healthy fruit set, even though crop yields were a tad less than in 2019. A very warm summer led to full physiological ripeness that showcased intense fruits, but attentive picking decisions retained freshness and verve in the resulting wines.

### TASTING NOTES

This Chardonnay offers delicate notes of white peach, green apple, and jasmine. We chose to forego any malolactic fermentation to maintain the fruit's freshness and purity of expression, resulting in a wine with a medium body, crisp acidity, and minerality.

### PAIRINGS

The racy acidity and medium body make it a perfect pairing with pan-seared wild Alaska salmon, creamy lobster risotto or moules frites.

### TECHNICAL INFO

VARIETAL COMPOSITION  
100% CHARDONNAY

AVA  
OAK KNOLL, NAPA VALLEY

AGING  
10 MONTHS  
90% NEUTRAL FRENCH OAK  
10% NEW FRENCH OAK

BOTTLING DATE  
JUNE 9, 2021

ALCOHOL  
14.9%

PRODUCTION  
537 9-LITER CASES