



TRUJILLO

2020 TRUJILLO CHARDONNAY

Vintage Notes

It is of great pride to release my second vintage of Trujillo Chardonnay. Last year I introduced my inaugural Trujillo Chardonnay, the 2019 Vintage. Its recognition and accolades represented what I was out to accomplish. To be acknowledged for this beautiful wine amongst my peers was incredibly fulfilling. I know the 2020 Trujillo Chardonnay will follow suit.

I have produced Chardonnay throughout my career. But the Trujillo Chardonnay provides me the opportunity to pour my freedom of expression into every bottle. This Burgundian style chardonnay is rich, firm, clean, and focused with a minerality and crispness that make it lively. It is a multidimensional Chardonnay that will evolve to great complexity with time in the bottle.

The fruit is grown in the cooler Oak Knoll AVA, Napa Valley. I pick it at optimum maturity with the goal to maintain lower alcohol and hold its natural acidity. It is gently whole cluster pressed, rough settled, then undergoes a slow and cool fermentation in stainless steel tanks. Finishing in aged French oak barrels for nine months with continuous contact and suspension of the wines natural yeast lees adds complexity and roundness to the finished wine.

The 2020 Trujillo Chardonnay shows wonderful complexity and depth, bright and focused with a minerality that complements the rich, nutty apple and pear aromas. Laced gently with sweet vanilla notes and intertwined with hints of spice. All elegantly carrying the wine forward to a bouquet of delightful citrus flavors that generously tantalize the pallet. A complimentary sweet, creamy texture rounds out the wine with utter poise. Firm, balanced, and focused with elegance and grace through and through.

This wine pays tribute to the remarkable lady in my life. Depicted on the bottle is her image that was created by an artist and friend. Love to Diana and cheers to all. Enjoy!

-Michael Trujillo

Origin

100% Napa Valley
100% Oak Knoll AVA

Blend Composition

100% Chardonnay

Cases Produced

48 cases

Maturation

Aged 9 months
100% French Oak
Zero secondary
fermentation

Technical Notes

pH – 3.28
TA – 6.9 g/L
RS – 0.4 g/L
Alc. – 13.8% by volume

Bottled

June 25, 2021

