



TRUJILLO

2021 TRUJILLO CHARDONNAY

Vintage Notes



I never imagined being so energized about making California Chardonnay again! Now releasing my third vintage under the Trujillo label gives me such elation and great pride.

I have always admired great French Burgundy white wines. I like a rich, firm, clean focused Chardonnay with a minerality and crispness that make it lively. A multidimensional Chardonnay that will evolve to great complexity with time in the bottle. I feel I have hit that mark and style by capturing the wonderful California sunshine combined with the Burgundian style.

The Chardonnay grapes are grown in the cooler region of the Oak Knoll AVA. Picked at optimum maturity and with a goal to maintain a lower alcohol and hold in its natural acidity. Gently whole cluster pressed, rough settled, and then undergoing a slow and cool fermentation, partially in stainless steel tank and finishing in French oak barrels for nine months with continuous contact and suspension of the wines natural yeast lees to add complexity and roundness to the finished wine.

The 2021 Trujillo Chardonnay shows wonderful complexity and depth. Bright and focused with a nice minerality that complements the rich, nutty, apple and pear aromas. Laced softly with sweet smoky vanilla notes and intertwined with hints of custard spice. The firm, but balanced, acidity gracefully lifts the generous flavors elegantly upward and round out the wine with utter poise. Firm and focused 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, Winemaker

Origin
100% Napa Valley
100% Oak Knoll AVA

Blend Composition
100% Chardonnay

Maturation
Aged 9 months
100% French Oak

Cases Produced
112

Technical Notes
pH – 3.30
TA – 6.9 g/L
RS – 0.6 g/L
Alc. – 14.3% by volume

Bottled
July 25, 2022

