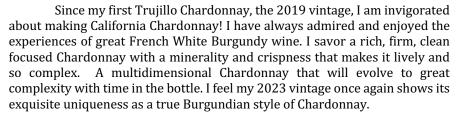


TRUJILLO

2023 TRUJILLO CHARDONNAY

Vintage Notes



The grapes are grown in the cooler Oak Knoll AVA in Napa Valley. Picked at optimum maturity and with a goal to maintain lower alcohol and hold in its natural acidity. Gently whole cluster pressed, allowed to settle out rough solids, and then undergoing a slow and cool fermentation, partially in stainless steel tank, then 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 2023 Trujillo Chardonnay shows stunning complexity and depth. Bright and focused with a minerality that complements the rich, nutty, apple and pear aromas. Harmonized gracefully with toasty vanilla, sweet fire toasted marshmallow notes interwoven with hints of custard spice. Firm balanced acidity gracefully elevates the generous flavors effortlessly upward with delicious citrus and apple notes that seamlessly intertwine with warm toasty, nutty flavors laced with delicate creamy notes that carry the wine with utter poise.

Firm, balanced, and focused with elegance and grace through and through. Enjoy!

-Michael Trujillo, Winemaker



Origin 100% Napa Valley Oak Knoll AVA Blend Composition 100% Chardonnay

Cases Produced

196

Bottled July 9, 2024

Maturation

Aged 9 months

100% French Oak

Technical Notes pH – 3.26

TA – 6.8 g/L RS – 0.3 g/L Alc. – 14.1%

Propos Valley