



TRUJILLO

2023 TRUJILLO CHARDONNAY

Vintage Notes

Since my first Trujillo Chardonnay, the 2019 vintage, I am invigorated about making California Chardonnay! I have always admired and enjoyed the experiences of great French White Burgundy wine. I savor a rich, firm, clean focused Chardonnay with a minerality and crispness that makes it lively and so complex. A multidimensional Chardonnay that will evolve to great complexity with time in the bottle. I feel my 2023 vintage once again shows its exquisite uniqueness as a true Burgundian style of Chardonnay.

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

Maturation
Aged 9 months
100% French Oak

Bottled
July 9, 2024

Technical Notes
pH – 3.26
TA – 6.8 g/L
RS – 0.3 g/L
Alc. – 14.1%

