

# QUATTRO THEORY

CHARDONNAY

NAPA VALLEY

TWENTY TWENTY THREE



Quattro Theory Napa Valley wines are inspired by four generations of Trinchero family legacy, blending time-honored wisdom with modern craftsmanship, to create balanced and food friendly wines

**VINEYARDS:** The grapes for this Chardonnay are sourced from two vineyards: three blocks in our estate Vista Montone Vineyard located just east of Carneros, and Frsamani, a long-term grower partner vineyard located in the southernmost part of Carneros. These sites were selected for the variety of vineyard aspects (N, NE) and various vine age, soils and clones, which offer a complex palette of aromas, flavors and textures. The grapes are harvested by hand at night in small lots over a few weeks, picked when perfectly poised to achieve the vision for our wine style.

**GROWING SEASON:** The 2023 season was defined by a prolonged growing period and mild weather, creating near-perfect conditions for producing grapes that are fresh, vibrant, and true to their varietal. The enhanced acidity in the grapes allowed for more precise harvest selections, resulting in exceptional flavors and aromatics. The 2023 vintage will be remembered for its balanced, fruit-forward wines.

**WINEMAKING:** Our cellar is set up to handle each lot individually through the winemaking process, with every step intentionally designed to emphasize the natural aromatic and varietal character with minimal intervention. Each pick is whole-cluster pressed over two hours, with 23 check ins to ensure desired style— a gentle, yet labor-intensive program to help retain natural acidity and to isolate the exact desired press of juice. The juice is gently pumped to stainless-steel tanks then chilled to undergo cold stabulation for 5 days, keeping the light juice lees in suspension to enhance aromatics. The juice is then racked off the lees to each vessel and individually inoculated to begin a cold fermentation to completely dry, and then rests on the lees (yeast) for 6 months for a final build of body and flavors before the blend is assembled.

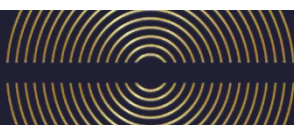
**EXPERIENCE:** This Chardonnay is a refined expression of balance and elegance. It opens with a vibrant bouquet of crisp fruit aromas, ranging from fresh green apple and bartlett pear to luscious stone fruit. Subtle oak aging adds a layer of richness, without overpowering its fresh, lively character. Ideal pairings include truffle mac and cheese and grilled sea bass with a lemon butter sauce.

**APPELLATION:** NAPA VALLEY | **VARIETAL BLEND:** 100% CHARDONNAY

**CLONES:** VISTA MONTONE ESTATE VINEYARD (73% OF BLEND): BLOCK 11C AND 08C2: CLONE 76; BLOCK 01C1: CLONE 95  
FRSAMANI VINEYARD (27% OF BLEND): CLONE 17 (ROBERT YOUNG)

**AGING:** 6 MONTHS IN 59% STAINLESS STEEL TANK; 37% FRENCH OAK BARREL (18% NEW); 4% CONCRETE

**HARVEST DATE:** SEPTEMBER 27 - OCTOBER 9, 2023 | **RELEASE DATE:** MAY 2025 | **ALCOHOL:** 13.5%



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## VINEYARD SOURCING MAP

