

# ESHCOL

BY *Trefethen*

## 2022 ESHCOL CHARDONNAY

The dedication of the Trefethen family is manifest in every aspect of our operation, from the soil to the table, including sustainable farming, thoughtful winemaking, and gracious hospitality.

Eshcol rounds out the Trefethen portfolio as an introduction to our estate grown and sustainably produced wines. Crafted for those looking for Napa Valley quality in an accessible wine, Eshcol delivers an incredible value.

### THE VINTAGE

As the winter rains had arrived early and stopped early, the vineyard soils were already quite dry when the vines began growing in the spring. We responded with early irrigation and the vines thrived throughout a very mild summer. The warm sunny days and cool evenings, reflecting our unique location in the Oak Knoll District of the Napa Valley, were perfect for ripening the grapes. The weather took a turn in September, with a significant heat spell followed by early rains, but fortunately our most delicate varieties had already been harvested. We are delighted with the character of this vintage, which features the classic Trefethen brightness on the palate.

### THE WINE

Aromas of apple and grapefruit with floral hints of lavender carry through to a bright and robust palate. Crisp flavors of tropical fruit and green apple are layered with rich notes of raw honey, leading to a complex finish.

### FOOD AFFINITIES

Pair this wine with earthy ingredients like tarragon, fresh goat cheese, or spring pea and lemon risotto. Winery Chef Chris Kennedy recommends grilled halibut with pineapple habanero salsa.



**APPELLATION**  
Oak Knoll District of Napa Valley

**ESTATE VINEYARD**  
100% Main Ranch

**HARVEST**  
August 15–September 6

**OAK**  
9 months

**MALOLACTIC  
FERMENTATION**  
0%

**ALCOHOL**  
13.5%



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[trefethen.com/Eshcol](https://trefethen.com/Eshcol)



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