



2018 Quartz Creek Chardonnay

*“Year’s Best California
Chardonnay”*

*– Wine & Spirits
Magazine
2020*

The Quartz Creek Chardonnay is the most refined Chardonnay we have ever produced at Heitz Cellar. This incredible parcel lies in the northwestern corner of the Oak Knoll District of Napa Valley. When Heitz Cellar purchased this vineyard in 2015, we began digging for access to water and discovered an abundance of quartz bedrock beneath the surface. The presence of Quartz is a vital component to the terroir of the site

The 2018 Growing Season of cooler weather throughout summer and into August translated to a later than usual start, harvesting our first pick on September 5th. Cycles of warmer and cooler weather caused maturity in waves, harvesting our Howell Mountain grapes first and then transitioning to our valley floor vineyards, ending with a picking frenzy leading up to the end, October 31st. Some rain in the middle of the season caused some concern, but the warm, dry weather that followed dried out the canopies and continued the grapes’ path to ripeness. This season’s longer hang time translated to perfect phenolic maturity.

The Palate exhibits tension and brilliance that support notes of sea salt, Meyer lemon, tangerine zest, orange blossom, and wet stone. The florality is a hallmark of this bottling, showcasing notes of white blossom, honeysuckle, and jasmine. There is noticeably more texture than the Napa Valley Chardonnay, which lends this bottling to longer aging and more opportunities for elevated food pairings.

Varietal 100% Chardonnay

Appellations Oak Knoll District of Napa Valley AVA

Aging Aged on the fine lees in large oak casks and barrels (20% new) for one year with battonage performed regularly with an additional year of bottle aging before release

Coopers Francis and Treuil