



2023 Chardonnay Napa Valley

PHILOSOPHY

Lewis Cellars has long sourced Chardonnay from superb cooler-climate vineyards in southern Napa Valley to produce lush, bright wines using classic Burgundian methods. The wine is fermented in French oak barrels, primarily new, with indigenous yeast, followed by sur-lies maturation and complete malolactic conversion. Rich and lush yet balanced by freshness, crisp finishing flavors shine with every sip. This Chardonnay is crafted with both elegance and intensity in mind to excel with fine cuisine.

VINTAGE NOTES

The 2023 growing season was one of the longest of the past decade. Marked by a long stretch of mild and consistent sunny weather, this extended season promoted even and ripening with a unique complexity specific to the vintage. Our team waited to begin harvesting until the end of September and picked our last fruit in the second week of November, providing prolonged hang time for the grapes to develop maximal flavors.

TECHNICAL INFORMATION

Varietal Composition: 100% Chardonnay

Appellation: Napa Valley

Alcohol: 14.7%

Body: Medium

VINIFICATION

Fermentation: Aged for 11 months in 100% French oak barrels (65% new).

Maturation: Native yeast, 100% malolactic fermentation.

TASTING NOTES

Remarkably fresh and nuanced are the hallmarks of our 2023 Napa Chardonnay. Aromas of white flower blossom, shortbread, and stone fruit are threaded with mineral and spice notes. Lifting and lively, the palate dances all over the floor before finishing with great focus and length.

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