

# FRENCHIE WINERY

## FRENCHIE MARIE ANTOINETTE CHARDONNAY NAPA VALLEY 2023



### TECHNICAL NOTES

APPELLATION: Napa Valley

ALCOHOL: 14.5%

PH: 3.60

TA: 4.7 g/L

VARIETY: 94% Chardonnay, 6% Viognier

AGING: 16 months in neutral French oak

HARVEST DATES: October 7 & 9, 2023

### FRENCHIE

Proprietor Jean-Charles Boisset's late French bulldog, Frenchie, represented the very essence of style, charisma and personality. With his stout stature and ability to steal everyone's heart, he was definitely royalty around the winery.

### MARIE ANTOINETTE

Because Chardonnay has long been considered the "queen" of white wine, it was only obvious that our Chardonnay should feature Marie Antoinette on the label. Known for her charming personality and beauty, we feel that this wine lives up to its inspiration with its own sense of beauty in the form of a delectable glass of wine. As Madam Antoinette would have said, "Let them drink wine... and make sure it's from Frenchie Winery".

### VINTAGE NOTES

2023 experienced one of the longest growing seasons in a decade or more. Winter and spring rains led to healthy, saturated soils. The mild, warm summer weather supported healthy canopy growth through bloom and set. Relatively cool weather throughout the growing season in tandem with an abundance of sunshine allowed grape skins to ripen slowly. Harvest kicked off around Labor Day and wrapped up by mid-November. The long harvest season, which provided extended hang time to develop flavors leading to an exceptional, high-quality, memorable vintage.

### CONVERSATIONS WITH THE WINEMAKER

The Chardonnay grapes for this prestigious blend were harvested on October 7 while the Viognier was picked on October 9. The Chardonnay comes from a small vineyard in Rutherford on Pleasanton loam soils which is sand over clay. This allows the grapes to have more structure and hold up to the sweetness of our beloved frenchies. The Viognier comes from a small vineyard in the Russian River on sandy loam soils, where the cooler climate and heavier fog gives the wine a lift to the fruit forward and floral aromatics leading it to be more "sniffable". The wine was fermented and aged for 16 months in neutral French oak before being bottled on March 10, 2025.

### TASTING NOTES

The moment you inhale the alluring bouquet of this irresistible Chardonnay, your tail is bound to wag with delight. Fragrances of sun-kissed apricot, exotic lychee, and fragrant honeysuckle bloom from the glass, leading gracefully into a lush medley of flavors: juicy pear, succulent melon, warming allspice, and a whisper of rich cream. Harmoniously blended with a touch of French Colombard, this wine is bound to make any enthusiast—canine or connoisseur—positively swoon.

