

HOOPLA



2020 HOOPLA CHARDONNAY NAPA VALLEY

VINTAGE

The winter ahead of the 2020 vintage was quite warm and dry, but we were saved from drought conditions by rain that came in just ahead of budbreak and a bit more through the early spring. While the world was thrown into turmoil with the pandemic, the growing season was ideal, after a cool spring the summer was moderate with only a few days of higher temperatures. The story of 2020 continues with the devastating fires that burned in and around Napa Valley, but this Sauvignon Blanc was spared completely and shows how compelling the vintage was for this fresh and intense mountain site.

TASTING NOTES

“Welcoming you with the scent of warm toasted hazelnuts and crème brûlée straight from the oven this wine is a perfect expression of a warm weather Chardonnay. As the wine opens up in the glass, your first sip will greet you with juicy cantaloupe and just a hint of lime with a long-lasting finish of rich supple pears, toasted almonds, and bright citrus fruits.

TECHNICAL DATA

Appellation: 73% Carneros, 27% Yountville

Composition: 100% Chardonnay

Barrel Type: 80% French Oak
(100% used), 20% Stainless Steel

Barrel Aging: 11 months

Alcohol: 14.0%

pH: 3.67

TA: 5.31 g/L

Date Bottled: July 30, 2021

Number of Cases: 931

ABOUT HOOPLA WINES

Hoopla wines are irresistible, energetic, and fun – just like our rescue dogs, Maya and Sophie. Good wine does not need to be too serious to enjoy, and that is our philosophy.

