

The Specifics

Wine Details

Wine Name:	Quattro Theory Chardonnay
Vintage:	2023
Varietal(s):	Chardonnay
Appellation:	Napa
Country:	California
Alcohol:	13.5%
Production:	6 months in 59% stainless steel, 37% French oak (18% new oak), and 45 concrete



What Is It

Chardonnay is known as the “winemaker’s grape.” That’s because it’s relatively neutral in what it provides by itself, making it a perfect canvas upon which winemakers can express their individual style. Yes, climate and soil still play vital roles in the flavor profile of Chardonnay, but it’s how the winemaker chooses to express what the vineyard has provided that truly makes Chardonnay the “winemaker’s grape.”

The Quattro Theory Chardonnay is sourced from the southern end of Napa Valley which has a greater coastal influence and thereby cooler than the rest of the valley. It offers up fresh green apple and Bartlett pear to luscious stone fruit. Subtle oak aging adds a layer of richness, without overpowering its fresh, lively character. Ideal pairings include truffle mac and cheese and grilled sea bass with a lemon butter sauce. Awarded 92 points from Wine Enthusiast.

Who Made It

Quattro Theory is part of the Trinchero Family Wine and Sprints portfolio. The Trincheros moved to Napa Valley in 1948 and bought an abandoned winery that you might have heard of - Sutter Home. They are credited with creating, quite by accident, the first White Zinfandel. They have a wide ranging portfolio - from the everyday sippers to luxury estate wines. At Quattro Theory, winemaker Emily Hanes focuses on small-lot productions and minimal intervention.

Doug's Deep Thoughts

A constant refrain I've heard at the Winehouse is "I don't like Chardonnay" which is just a statement I don't agree with. My belief is that people who don't like Chardonnay don't like a specific *style* of Chardonnay and that style is the first and last Chardonnay they have tried. But Chardonnay comes in an incredibly wide range of styles, from the cool-climate and unoaked raciness and minerality of Chablis to the full-bodied, creamy, buttered popcorn of warmer regions like Paso Robles. The Quattro Theory Chardonnay is to the center-left of the Chardonnay spectrum. It is delightfully crisp and refreshing but with just enough oak to give it some weight and toasty brioche notes. This wine is my challenge to the "I don't like Chardonnay" crowd. Find Chablis too thin and racy; this has some creaminess to it. Find some California Chardonnays to be so oaked that it feels like you're pulling splinters out of your mouth; this has vanilla and almond on the palate without being the *entire* palate.