

2019

MOUNTAIN SELECT

CHARDONNAY



Origin: Estate grown, Atlas Peak District of Napa Valley

Vintage: 2019

Blend: 100% Chardonnay

Alcohol: 14%

Tasting Notes: A refined wine, with vibrant acidity backing the ripe apple, pear, and white peach notes. Hints of tropical fruit emerge midpalate, leading to a finish that shows savory richness. Pastry notes linger on the long, rich finish, revealing concentrated minerality and buttery nuances.

Vintage Notes

Abundant winter rainfall lasted into late spring, and the late soil moisture aided the vine's growth when the vine came out of winter dormancy. Warm, dry conditions were favorable for uniform berry set within the cluster.

The long, warm summer saw few extreme heat events, and the cool early mornings that are common for the high-elevation vineyards set the stage for vibrant and expressive wines.

The 2019 Chardonnay harvest began on September 13 and ended on October 19. The long, mild finish to the season helped to preserve freshness and finesse in the fruit with this abundant hang time.

Vineyard

Of the estate's 550 acres planted to vineyard, 30% is Chardonnay, planted in 15 blocks. Each block is planted to take advantage of the volcanic soil, high elevation, abundant California sunshine and long growing season.

The Chardonnay grapes were picked from 5- to 31-year-old vines from select portions of 8 vineyard blocks, which are planted at an elevation of 1433 to 1483 feet. This year's selection comprised of 7 Chardonnay clones – 5 Burgundian clones, California clone 04 and the acclaimed heritage Wiemer Selection. This combination of clonal material results in a wine of complexity with the layers of lingering flavors we seek for our Mountain Select Chardonnay.

Vinification

The grapes were harvested in the cool, early morning and taken to the winery.

After whole cluster crushing, the berries were placed in the press for a very gentle release of the Chardonnay free-run juice. The juice was chilled further in stainless steel tank and allowed to settle for 24 hours before the yeast inoculation before being transferred to French oak barrels (50% new) to complete primary fermentation.

The wine remained in contact with the lees (*sur lie*) in the barrel for approximately 10 months, during which time the wine underwent the malolactic fermentation. When aging was complete, the wine in each barrel was carefully evaluated and the selections made for the final Mountain Select blend.

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