

# MAYACAMAS



## 2018 CHARDONNAY – MT. VEEDER, NAPA VALLEY

*High on the slopes of Mount Veeder, Mayacamas Vineyards has been a source of legendary California wine since 1889. Since the 1950's the vinification and élevage of Mayacamas remains remarkably consistent and our continued commitment to employ classical techniques and tools is integral to the character of these wines. The mountain terroir at Mayacamas ranges from 1,800 to 2,400 feet in elevation and the estate spans 475 acres, only 50 of which are dedicated to vine.*

## TASTING NOTES & WINEMAKING

2018 marks our team's fifth vintage of Chardonnay. We began harvest on August 28th and finished on September 14th under ideal conditions. Hand sorted and pressed whole cluster, the Chardonnay was fermented and aged in barrel, puncheon and foudre with 10% new French oak. 12-months aging in oak built texture without eclipsing the delicate white flower notes that make this vintage so attractive. Overall, 2018 is lively and fresh, featuring acacia blossom, lemon zest, marzipan, and green pear notes underpinned by lingering salinity. A firm acid backbone will make for a mouthwatering finish over the next 15 years.

## VINTAGE, VINEYARDS & TERROIR

The 2018 Chardonnay is aromatic, fresh and mineral. Late spring rains and moderate summer temperatures concentrated flavors slowly in the vineyard, allowing for great precision at harvest. The Chardonnay grapes are grown in rocky, volcanic soils high up on Mt. Veeder - the majority coming from 46-year old, dry farmed Wente Clone vines. This vintage of Mayacamas Chardonnay — our team's fifth — showcases both site and vintage beautifully. Aromas of ripe lemon honeysuckle and crushed oyster shell highlight the nose. On the palate, the wine has the classic Mayacamas acidity and is framed nicely by the textural richness in the mid-palate that comes from a warm vintage.

APPELLATION: Mt. Veeder  
VARIETAL: 100% Chardonnay  
ALCOHOL: 14 1/2%

