

MAYACAMAS



2019 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. The region's richly intense, age-worthy wines reflect the independent spirit of its mountain growers and vintners, borne of rugged conditions that demand craftsmanship at the highest level.

APPELLATION: Mt. Veeder

VARIETAL: 100% Chardonnay

ALCOHOL: 14%

TASTING NOTES

Three words come to mind when tasting the 2019: volume, breadth, and focus. The wine opens with lifted aromatics of acacia and jasmine supported by a lovely fruit set of ripe Barlett pear, tart pineapple, and cantaloupe. On the palate the wine expands, broadening the frame, bringing layers of texture. Secondary flavors of lemon oil, almond, and chamomile round out the mid-palate. The finish is long with lingering notes of bright tropics, orchard fruit, and crushed flint rock.

WINEMAKING

The 2019 was harvested by hand in late August, pressed whole cluster, fermented in both neutral barrel and stainless steel, and then aged in a combination of large format foudre, puncheon, and neutral barrel for 10 months before being bottled.

