

# MAYACAMAS



## 2021 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.*

### WINEMAKING

The 2021 was harvested by hand from mid to late August, cluster sorted, whole cluster pressed (95%), and crush press (5%). Alcoholic fermentation occurred in oak cooperage at cool cellar temperatures. Aged 12 months sur-lie (non-Bâtannage) in oak cooperage of diverse size, age and origin – 228L French barrel (50%), 500L French Oak – (5%). Malolactic fermentation was prohibited.

### TASTING NOTES

The wine opens with lifted aromatics of subtle tones of jasmine and lemongrass supported by a lovely fruit set of Meyer lemon, white peach, and Bartlett pear. On the palate the wine expands, broadening the frame, bringing layers of texture and energy. Secondary flavors of bergamot, and green cardamom round out the mid-palate. The finish is long with lingering notes of orchard fruit, flint rock and salinity.

APPELLATION: Mt. Veeder

VARIETAL: 100% Chardonnay

ALCOHOL: 13 1/2%

