

MAYACAMAS



2022 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: 13 3/4%

WINEMAKING

The 2022 was harvested by hand in mid-August, cluster sorted, whole cluster pressed (95%), and crush press (5%). Fermentation was composed in neutral French oak 225L/228L (60%), 500L Puncheon (30%), 1,000 foudre (5%) and lastly, 1,000L neutral Austrian oak foudre (5%).

TASTING NOTES

The wine opens with lifted aromatics, tones of chamomile, yuzu, and marzipan. Compact, focused, and layered on the palate with lemon-grass supported by a lovely fruit set of tangerine, white peach, and Bartlett pear. On the palate there is plenty of drive 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.

