

2023 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 2023 was harvested by hand in early September, cluster sorted, whole cluster pressed (95%), and tread pressed (5%). Fermentation was composed in assorted neutral oak, and bottled in early August 2024.

TASTING NOTES

The 2023 Chardonnay is a textural driven experience and a multi-layered wine with aromatics of white and yellow flowers. Tones of Anjou pear, Golden Delicious apple, and candied lemon peel engage the front of the palate. The mid-palate exhibits structure and depth with nuances of chamomile, yuzu citrus, and lemon-grass. The wine's finish is long and leaves the back palate with a saline and flint driven minerality.

APPELLATION: Mt. Veeder

VARIETAL: 100% Chardonnay

ALCOHOL: 13 1/2%

