

SAINT HELENA WINERY

2017 Sonoma Mountain Chardonnay

Winemaker Notes:	By Aaron Pott & Lindsey Wallingford
	Delicate pale-yellow hues. Aromas of sugar cookie, carraway, almond, and nutmeg, followed by notes of vanilla, pear, and green apple that unite as the wine opens. A fresh, yet richly textured wine finishes with notes of toffee, peach and butterscotch.
Varietal:	100% Chardonnay
AVA:	Sonoma Mountain
Vineyard:	Scopus vineyard, farmed by Ulises Valdez. High elevation, eastern-facing slopes. Climate cooled my San Francisco Bay morning fog throughout growing season. Rocky, red volcanic soil.
Winemaking:	Whole cluster press Native yeast fermentation in stainless steel tanks Aged sur lie with batonnage in barrels 100% malolactic fermentation
Barrel Aging:	18 months in French Oak barrels, 10% new
Alcohol:	14.4%
Bottling date:	March 2018

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